

2014 ■

Flors di Uis

VINEYARD

Category: white, dry

Grape variety: malvasia istriana 45%,
tocai Friulano 15% and rhein riesling 40%
Source vineyard: Boghis, Ciampagnis and
Vie di Romans

Geographical area: Friuli Isonzo Rive Alte

Place: Mariano del Friuli (GO)

Average planting age: 22 years

Vine density: 6,000 vines/ha (2,428 vines/ac)

Yield per hectare and per vine: 5,793 kg/ha
(5,168 lbs/ac) and 0.97 kg/plant

Layout: 2.40 x 0.70 m - 1.90 x 0.80 m
-1.60 x 1 m

Area: 3.88 ha (9.58 ac) in production

Elevation: 29-34 m (95-111 ft)

Exposure: East-West e North-South

Training method: Simple guyot and spur
pruning

Soils profile: Ranges from shallow to medium
deep. With generous gravel-pebbly texture,
sand-silt of a reddish hue due to presence
of ferrous and aluminum oxides, well
drained

Harvest period: 6th, 7th and 15th September

VINIFICATION

De-stemming and crushing

Pre-fermentation cold maceration: 8 °C (46 °F)

Pre-fermentation cold settling

Fermentation: 16 ÷ 19 °C (61-66 °F)

Yeast: selected strains

Length of fermentation: 20 days

Malolactic fermentation: not made

Maturation: 8 months on the lees

Clarification: non-agent natural in steel

Bottling: 4th and , 5th June 2015

Bottle-ageing: 10 months

TECHNICAL DATA

Alcohol: 12.60 %

Total acidity: 5.30 g/l

pH: 3.42

Estimated peak of maturation: 9 years

Estimated cellar life: 22 years

