

VINEYARD

Category: white, dry

Grape variety: malvasia istriana 45 %, tocai friulano 15 % and rhein riesling 40 %

Source vineyard: Boghis, Ciampagnis e Vie di Romans

Geographical area: Friuli Isonzo Rive Alte

Place: Mariano del Friuli (GO)

Average planting age: 23 years

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

Yield per hectare and per vine: 6,260 kg/ha (5,585 lbs/ac) and 1.04 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 and North - South

Training method: Simple guyot and spur pruning

Soils profile: anges 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: 3rd, 11th and 22nd 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: 18 - 22 days

Malolactic fermentation: not made

Maturation: 8 months on the lees

Clarification: non-agent natural in steel

Bottling: 10th and 13th June 2016

Bottle-ageing: 10 months

TECHNICAL DATA

Alcohol: 13.10 %

Total acidity: 5.50 g/l

pH: 3.31

Estimated peak of maturation: 8 years

Estimated cellar life: 20 years

