



VINEYARD

Category: white, dry
Grape variety: sauvignon blanc 100% (more Italian clones with loose cluster, than French)
Source vineyard: Piere
Geographical area: Friuli Isonzo Rive Alte
Place: Mariano del Friuli (GO)
Average planting age: 16 years
Vine density: 6,000 ceppi/ha (2,428 vines/acre)
Yield per bectar and per vine: 5,500 kg/ha (4,907 lbs/ac) and 0.92 kg/vine
Layout: 2.40 x 0.70 m - 1.60 x 1 m
Area: 11.45 ha (28.29 ac) in production
Elevation: 33 m (108 ft)
Exposure: North-South
Training method: simple guyot
Soils profile: medium deep, with moderate gravel-pebbly texture, silica-rich clay mixed with conglomerate. Well drained
Harvest period: 3rd, 4th, 7th, and 8th 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 days
Malolactic fermentation: not made
Maturation: 8 months on the lees
Clarification: non-agent natural in steel
Bottling: 7th, 8th, 9th and 10th June 2016
Bottle-ageing: 10 months

TECHNICAL DATA

Alcohol: 13.90 %
Total acidity: 5.60 g/l
pH: 3.28
Estimated peak of maturation: 10 years
Estimated cellar life: 25 years