

VINEYARD

Category: white, dry

Grape variety: malvasia istriana 55 %,
tocai friulano 11 % and rhein riesling 34 %

Source vineyard: Boghis, Ciampagnis
and Vie di Romans

Geographical area: Friuli Isonzo Rive Alte

Place: Mariano del Friuli (GO)

Average planting age: 24 years

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

Yield per hectare and per vine: 6,400 kg/ha
(5,709 lbs/ac) and 1.06 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: 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: 12th, and 19th 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: 16 - 24 days

Malolactic fermentation: not made

Maturation: 8 months on the lees

Clarification: non-agent natural in steel

Bottling: 13th June 2017

Bottle-ageing: 10 months

TECHNICAL DATA

Alcohol: 13.76 %

Total acidity: 5.49 g/l

pH: 3.11

Estimated peak of maturation: 10 years

Estimated cellar life: 22 years

