



#### VINEYARD

*Category:* white, dry  
*Grape variety:* pinot grigio 100%  
*Source vineyard:* Dessimis  
*Geographical area:* Friuli Isonzo Rive Alte  
*Place:* Mariano del Friuli (GO)  
*Average planting age:* 21 years  
*Vine density:* 6,000 - 7,800 vines/ha  
(2,428 - 3,156 vines/ac)  
*Yield per hectare and per vine:* 6,000 kg/ha  
(5,353 lbs/ac) and 1 kg/vine  
*Layout:* 2.40 x 0.70 m - 1.60 x 1 m  
1.60 x 0.80 m  
*Area:* 9.05 ha (22.36 ac) in production  
*Elevation:* 34 m (111 ft)  
*Exposure:* East - West e North - South  
*Training method:* simple guyot and spur pruning  
*Soils profile:* Rather shallow, with generous  
gravel-pebbly texture, clay of reddish hue due  
to presence of ferrous and aluminum oxides,  
well-drained  
*Harvest period:* 21<sup>st</sup>, 23<sup>th</sup>, 24<sup>th</sup>, 31<sup>th</sup> August 2018

#### 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:* 14 - 20 days  
*Malolactic fermentation:* not made  
*Maturation:* 10 months on the lees  
*Clarification:* non-agent natural in steel  
*Bottling:* 2<sup>nd</sup>, 3<sup>th</sup>, 5<sup>th</sup> August 2019  
*Bottle-ageing:* 8 months

#### TECHNICAL DATA

*Alcohol:* 14.94 %  
*Total acidity:* 5.66 g/l  
*pH:* 3.32  
*Estimated peak of maturation:* 8 years  
*Estimated cellar life:* 18 years