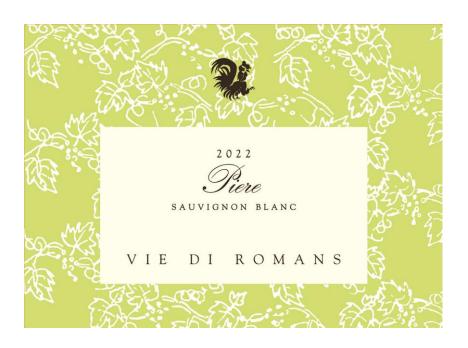
Piere 2022



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 20 years

Vine density 6,000-6,200 ceppi/ha (2,428-2,509 vines/ac)

Yield per hectare and per vine 6,300 kg/ha (5,621 lbs/ac) and 1.1 kg/plant

 $2.40 \times 0.70 \text{ m} - 1.60 \times 1 \text{ m}$

Layout 11.5 ha (28.41 ac) in production

Area 33 m (108 ft)
Elevation North – South
Exposure simple guyot

Training method medium deep, with moderate gravel-pebbly

Soil profile texture, silica-rich clay mixed with

conglomerate. Well drained

Harvest period 26th, 27th, and 29th August 2022

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 18-20 days
Malolactic fermentation not made

Maturation 8 months on the lees
Clarification non-agent natural in steel

Bottling 16nd, 22th, 23th and 24th May 2023

Bottle-ageing 9 months

TECHNICAL DATA

Alcohol 14.76 %

Total acidity 5.55 g/1

bH 3.34

Estimated pick of maturation 8 years
Estimated cellar life 20 years