



#### 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:* 22 years  
*Vine density:* 6,200 vines/ha (2,510 vines/ac)  
*Yield per hectare and per vine:* 6,400 kg/ha (5,710 lbs/ac) and 1.03 kg/plant  
*Layout:* 2.40 x 0.70 m - 1.60 x 1 m  
*Area:* 11.5 ha (28.4 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:* 28<sup>th</sup>, 29<sup>th</sup> August and 2<sup>nd</sup>, 3<sup>rd</sup> September 2024

#### 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:* 22<sup>nd</sup>, 23<sup>rd</sup>, 24<sup>th</sup>, 25<sup>th</sup> and 26<sup>th</sup>, May 2025  
*Bottle-ageing:* 10 months

#### TECHNICAL DATA

*Alcohol:* 14.46 %  
*Total acidity:* 5.72 g/l  
*pH:* 3.29  
*Estimated peak of maturation:* 8 years  
*Estimated cellar life:* 18 years