



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: 27 years
Vine density: 6,200 - 7,800 vines/ha
(2,509 - 3,156 vines/ac)
Yield per hectare and per vine: 7,900 kg/ha
(7,048 lbs/ac) and 1.1 kg/vine
Layout: 2.40 x 0.70 m - 1.60 x 1 m
1.60 x 0.80 m
Area: 9.3 ha (23 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: 27th, 30th August and 2nd, 3rd
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 - 22 days
Malolactic fermentation: not made
Maturation: 9 months on the lees
Clarification: non-agent natural in steel
Bottling: 21st, 22nd, and 23rd July 2025
Bottle-ageing: 9 months

TECHNICAL DATA

Alcohol: 14.43 %
Total acidity: 5.57 g/l
pH: 3.43
Estimated peak of maturation: 6 years
Estimated cellar life: 18 years