

VINEYARD

Category: white, dry

Grape variety: malvasia istriana 55 %,
tocai friulano 19 % and rhein riesling 26 %

Source vineyard: Boghis, Ciampagnis
and Vie di Romans

Geographical area: Friuli Isonzo Rive Alte

Place: Mariano del Friuli (GO)

Average planting age: 32 years

Vine density: 6,200 - 6,500 vines/ha
(2,510 - 2,630 vines/ac)

Yield per hectare and per vine: 7,000 kg/ha
(6,235 lbs/ac) and 1.12 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: 7th, 8th, 17st 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 - 16 - 20 days

Malolactic fermentation: not made

Maturation: 8 months on the lees

Clarification: non-agent natural in steel

Bottling: 16th and 19st May 2025

Bottle-ageing: 10 months

TECHNICAL DATA

Alcohol: 13.69 %

Total acidity: 5.42 g/l

pH: 3.36

Estimated peak of maturation: 9 years

Estimated cellar life: 18 years

