

VINEYARD

Category: red, dry

Grape variety: pinot nero 100 %

Source vineyard: Longorucis

Geographical area: Friuli Isonzo Rive Alte

Place: Mariano del Friuli (GO)

Average planting age: 9 years

Vine density: 7,800 vines/ha

Yield per hectare and per vine: 5,120 kg/ha (4,560 lbs/ac) and 0.66 kg/plant

Layout: 1.60 x 0.80 m

Area: 2.23 ha in production (5.5 ac)

Elevation: 31 - 32 m (101 - 105 ft)

Exposure: North -South and East -West

Training method: simple guyot

Soils profile: medium deep, with generous gravel-pebbly texture, silt-clay, the upper layer is decalcified while the deeper one is calcareous, well drained, little water-retention capacity

Harvest period: 11st August 2023

VINIFICATION

De-stemming and crushing

Skin contact: 18 days, plunging applied

Fermentation vassel: Stainless steel fermentation vats

Pre-fermentation cold settling

Fermentation: 18 ÷ 24°C (64 - 75 °F)

Yeast: selected strains

Length of fermentation: 10 days

Malolactic fermentation: complete

Maturation: 18 months in barrels, followed by 1 months in steel until completion of natural clarification

Bottling: 4th February 2025

Bottle-ageing: 19 months

TECHNICAL DATA

Alcohol: 14.2 %

Total acidity: 5.022 g/l

pH: 3.6

Estimated peak of maturation: 7 years

Estimated cellar life: 16 years

