



#### VINEYARD

*Category:* red, dry

*Grape variety:* pinot nero 100 %

*Source vineyard:* Vie di Romans

*Geographical area:* Friuli Isonzo Rive Alte

*Place:* Mariano del Friuli (GO)

*Average planting age:* 11 years

*Vine density:* 7,800 vines/ha

*Yield per hectare and per vine:* 4,760 kg/ha (4,240 lbs/ac) and 0.61 kg/plant

*Layout:* 1.60 x 0.80 m

*Area:* 1.2 ha (2.96 ac) in production

*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:* 11<sup>th</sup> September 2023

#### VINIFICATION

*De-stemming and crushing*

*Skin contact:* 18 days, plunging applied

*Fermentation vessel:* stainless still fermentation vats

*Fermentation temperature:* 18 ÷ 24 °C (64-75 °F)

*Yeast:* selected strains

*Length of fermentation:* 11 days

*Malolactic fermentation:* complete

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

*Clarification:* until completion of natural clarification

*Bottling:* 4<sup>th</sup> February 2025

*Bottle-ageing:* 19 months

#### TECHNICAL DATA

*Alcohol:* 14.05 %

*Total acidity:* 5.25 g/l

*pH:* 3.5

*Estimated peak of maturation:* 8 years

*Estimated cellar life:* 18 years