



VINEYARD

Category: white, dry
Grape variety: malvasia istriana 100 %
Source vineyard: Dis Cumieris
Geographical area: Friuli Isonzo Rive Alte
Place: Mariano del Friuli (GO)
Average planting age: 18 years
Vine density: 6,000 - 6,200 vines/ha
(2,510 vines/ac)
Yield per hectare and per vine: 7,600 kg/ha
(6,780 lbs/ac) and 1.2 kg/plant
Layout: 2.20 x 0.80 m – 1,60 x 1.00 m
Area: 1.50 ha (3.71 ac) in production
Elevation: 32 m (108 ft)
Exposure: North - South
Training method: spur pruning
Soils profile: rather shallow, with generous
gravel-pebbly texture, some clay, reddish hue
due to presence of ferrous and aluminium
oxides, well-drained
Harvest period: 22nd September 2023

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: 24th May 2024
Bottle-ageing: 10 months

TECHNICAL DATA

Alcohol: 13.55 %
Total acidity: 5.81 g/l
pH: 3.31
Estimated peak of maturation: 8 years
Estimated cellar life: 18 years