Dessimis Pinot Grigio



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: 15 years Vine density: 6,000 vines/ha (2,428 vines/ac) Yield per hectar and per vine: 5,853 kg/ha (5,224 lbs/ac) and 0.97 kg/vine Layout: 2.40 x 0.70 m - 1.60 x I m Area: 7.50 ha (18.53 ac) in production Elevation: 34 m (111 ft) Exposure: East - West e North - South Training method: Simple guyot 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: 5th, 15th and 16st September

VINIFICATION

De-stemming and crushing
Pre-fermentation cold maceration: 8 °C (46 °F)
Pre-fermentation cold settling
Fermentation: 16 ÷ 19 °C (60 - 66 °F)
Yeast: selected strains
Length of fermentation: 25 days
Malolactic fermentation: partial
Maturation: 7 months on dead yeast cells
Clarification: non-agent natural in steel
Bottling: mid July
Bottle-ageing: 8 months
Production: 39,428 - 750 ml bottles,
404 magnums (1.5 l.), 1,488 - 375 ml
half bottles

TECHNICAL DATA

Alcohol: 14.75 %

Total acidity: 5.2 g/l pH: 3.39 Estimated peak of maturation: 6 years Estimated cellar life: 15 years