

Dessimis PINOT GRIGIO

2010



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: 17 years

Vine density: 6,000 vines/ha

(2,428 vines/ac)

Yield per hectare and per vine: 3,700 kg/ha

(3,303 lbs/ac) and 0.62 kg/vine

Layout: 2.40 x 0.70 m - 1.60 x 1 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 and spur pruning

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: 13th and 20th September

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: 20 days

Malolactic fermentation: not made

Maturation: 8 months on the lees

Clarification: non-agent natural in steel

Bottling: end of June, 2011

Bottle-ageing: 9 months

Production: 24,954 - 750 ml bottles, 250 magnums (1.5 l.), 612 - 375 ml half bottles

TECHNICAL DATA

Alcohol: 14.3 %

Total acidity: 5.9 g/l

pH: 3.35

Estimated peak of maturation: 8 years

Estimated cellar life: 17 years