## 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: 20 years

Vine density: 6,000 vines/ha

(2,428 vines/ac)

Yield per hectar and per vine: 5,057 kg/ha (4,512 lbs/ac) and 0.84 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 (III 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 14th 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: 9 months on the lees

Clarification: non-agent natural in steel

Bottling: 23<sup>rd</sup> and 24<sup>th</sup> June 2014

Bottle-ageing: 9 months

## TECHNICAL DATA

Alcohol: 14.50 %

Total acidity: 5.40 g/l

pH: 3.24

Estimated peak of maturation: 9 years

Estimated cellar life: 20 years