



2014

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: 21 years Vine density: 6,000 vines/ha (2,428 vines/ac) Yield per hectar and per vine: 6,072 kg/ha (5,417 lbs/ac) and 1.01 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 (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: 3rd, 4th, 5th, 15th and 16th 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: 18 days Malolactic fermentation: not made Maturation: 9 months on the lees Clarification: non-agent natural in steel Bottling: 3rd and 4^{rh} August 2015 Bottle-ageing: 10 months

TECHNICAL DATA

Alcobol: 13.20 % Total acidity: 5.00 g/l pH: 3.53 Estimated peak of maturation: 9 years Estimated cellar life: 18 years