

Dis Cumieris MALVASIA ISTRIANA

2014



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: 9 years

Vine density: 6,000 vines/ha
(2,428 vines/ac)

Yield per hectare and per vine: 2,892 kg/ha
(2,580 lbs/ac) e 0.48 kg/plant

Layout: 2.20 x 0.80 m

Area: 2.00 ha (4.92 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: 19th 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: 11th June 2015

Bottle-ageing: 10 months

TECHNICAL DATA

Alcohol: 12.95 %

Total acidity: 6.00 g/l

pH: 3.50

Estimated peak of maturation: 6 years

Estimated cellar life: 15 years