



#### 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:* 10 years  
*Vine density:* 6,000 vines/ha (2,428 vines/acre)  
*Yield per hectare and per vine:* 5,715 kg/ha (5,099 lbs/ac) e 0.95 kg/plant  
*Layout:* 2.20 x 0.80 m – 1,60 x 1.00 m  
*Area:* 1.50 ha (3.71 ac) in production  
*Elevation:* 32 m (108 ft)  
*Exposure:* North-South  
*Training method:* simple guyot and 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:* 19<sup>th</sup> 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:* 8 months on the lees  
*Clarification:* non-agent natural in steel  
*Bottling:* 16<sup>th</sup> June 2016  
*Bottle-ageing:* 10 months

#### TECHNICAL DATA

*Alcohol:* 13.20 %  
*Total acidity:* 5.50 g/l  
*pH:* 3.36  
*Estimated peak of maturation:* 8 years  
*Estimated cellar life:* 18 years