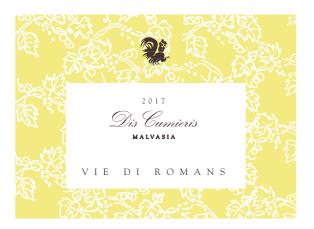
Dis Cumieris Malvasia



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: 12 years Vine density: 6,000 vines/ha (2,428 vines/acre) Yield per hectar and per vine: 5,837 kg/ha (5,207 lbs/ac) e 0.97 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: 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: 14th September 2017

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: 15th June 2018 Bottle-ageing: 9 months

TECHNICAL DATA

Alcobol: 14.24 % Total acidity: 5.25 g/l pH: 3.42 Estimated peak of maturation: 10 years Estimated cellar life: 22 years