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: 13 years

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

Yield per hectar and per vine: 5,700 kg/ha

(5,085 lbs/ac) e 0.95 kg/plant

Layout: $2.20 \times 0.80 \text{ m} - 1,60 \times 1.00 \text{ m}$

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: 17th September 2018

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: 16 days

Malolactic fermentation: not made

Maturation: 9 months on the lees

Clarification: non-agent natural in steel

Bottling: 22nd June 2019 Bottle-ageing: 9 months

TECHNICAL DATA

Alcohol: 13.51 % Total acidity: 5.03 g/l

pH: 3.51

Estimated peak of maturation: 7 years Estimated cellar life: 16 years