

Dolée

2011



VINEYARD

Category: white, dry

Grape variety: tocai friulano 100%

Source vineyard: Dolée

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/ac)

Yield per hectare and per vine: 4,356 kg/ha

(3,888 lbs/ac) e 0.73 kg/vine

Layout: 1.60 x 1.00 m

Area: 2.02 ha (4.99 ac) in production

Elevation: 31 m (101 ft)

Exposure: East-West

Training method: Simple guyot

Soils profile: Rather shallow, with generous

gravel-pebbly texture, sand-silt of a

reddish hue due to presence of ferrous and

aluminum oxides, well-drained

Harvest period: 10th 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: 16 days

Malolactic fermentation: not made

Maturation: 8 months on the lees

Clarification: non-agent natural in steel

Bottling: 30 June, 2012

Bottle-ageing: 8 months

TECHNICAL DATA

Alcohol: 14.4 %

Total acidity: 5.5 g/l

pH: 3.23

Estimated peak of maturation: 8 years

Estimated cellar life: 16 years