



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: 17 years
Vine density: 6,000 vines/ha (2,428 vines/acre)
Yield per hectare and per vine: 5,972 kg/ha (5,328 lbs/ac) and 0.99 kg/vine
Layout: 1.60 x 1 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: 14th, 24th 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: 9 months on the lees
Clarification: non-agent natural in steel
Bottling: 26th July 2017
Bottle-ageing: 9 months

TECHNICAL DATA

Alcohol: 14.08 %
Total acidity: 5.39 g/l
pH: 3.16
Estimated peak of maturation: 6 years
Estimated cellar life: 16 years