



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: 18 years
Vine density: 6,000 vines/ha (2,428 vines/acre)
Yield per hectare and per vine: 5,700 kg/ha (5,085 lbs/ac) and 0.95 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: 8th, 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: 17 days
Malolactic fermentation: not made
Maturation: 10 months on the lees
Clarification: non-agent natural in steel
Bottling: 17th July 2018
Bottle-ageing: 8 months

TECHNICAL DATA

Alcohol: 14.29 %
Total acidity: 5.85 g/l
pH: 3.24
Estimated peak of maturation: 7 years
Estimated cellar life: 18 years