

VINEYARD

Category: white, dry

Grape variety: chardonnay 50%,
sauvignon blanc 50%

Source vineyard: Vie di Romans e Vieris

Geographical area: Friuli Isonzo Rive Alte

Place: Mariano del Friuli (GO)

Average planting age: 28 years

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

Yield per hectare and per vine: 5,600 kg/ha
(4,996 lbs/ac) and 0.93 kg/plant

Layout: 2.40 x 0.70 m – 1.90 x 0.80 m

Area: 1.30 (3.19 ac) ha in production

Elevation: 31 m (101 ft)

Exposure: East - West and North - South

Training method: simple guyot and spur pruning

Soils profile: ranges from shallow to medium deep.

With generous gravel-pebbly texture, sand-silt of a reddish hue due to presence of ferrous and aluminium oxides, well-drained

Harvest period: 29th August and 5th
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: 18 - 22 days

Malolactic fermentation: not made

Maturation: 9 months on the lees

Clarification: non-agent natural in steel

Bottling: 27th July 2019

Bottle-ageing: 21 months

TECHNICAL DATA

Alcohol: 14.19 %

Total acidity: 5.82 g/l

pH: 3.32

Estimated peak of maturation: 10 years

Estimated cellar life: 20 years

