

Dis Cumieris 2022



VINEYARD

<i>Category</i>	white, dry
<i>Grape variety</i>	malvasia istriana 100 %
<i>Source vineyard</i>	Dis Cumieris
<i>Geographical area</i>	Friuli Isonzo Rive Alte
<i>Place</i>	Mariano del Friuli (GO)
<i>Average planting age</i>	17 years
<i>Vine density</i>	6,000–6,200 vines/ha (2,428 vines/ac)
<i>Yield per hectare and per vine</i>	7,730 kg/ha (6,897 lbs/ac) e 1.25 kg/plant
<i>Layout</i>	2.20 x 0.80 m – 1.60 x 1.00 m
<i>Area</i>	1.50 ha (3.71 ac) in production
<i>Elevation</i>	32 m (108 ft)
<i>Exposure</i>	North – South
<i>Training method</i>	spur pruning
<i>Soil profile</i>	rather shallow, with generous gravel- pebbly texture, some clay, reddish hue due to presence of ferrous and aluminum oxides, well-drained
<i>Harvest period</i>	20 th September 2022

VINIFICATION

<i>De-stemming and crushing</i>	
<i>Pre-fermentation cold maceration</i>	8 °C (46 °F)
<i>Pre fermentation cold settling</i>	
<i>Fermentation</i>	16 ÷ 19 °C (61 - 66 °F)
<i>Yeast</i>	selected strains
<i>Length of fermentation</i>	20-22 days
<i>Malolactic fermentation</i>	not made
<i>Maturation</i>	8 months on the lees
<i>Clarification</i>	non-agent natural in steel
<i>Bottling</i>	29 th May 2023
<i>Bottle-ageing</i>	9 months

TECHNICAL DATA

<i>Alcohol</i>	14.39%
<i>Total acidity</i>	5.82 g/l
<i>pH</i>	3.45
<i>Estimated pick of maturation</i>	6 years
<i>Estimated cellar life</i>	16 years