

Piere 2022



VINEYARD

<i>Category</i>	white, dry
<i>Grape variety</i>	sauvignon blanc 100 % (more Italian clones with loose cluster, than French)
<i>Source vineyard</i>	Piere
<i>Geographical area</i>	Friuli Isonzo Rive Alte
<i>Place</i>	Mariano del Friuli (GO)
<i>Average planting age</i>	20 years
<i>Vine density</i>	6,000-6,200 ceppi/ha (2,428-2,509 vines/ac)
<i>Yield per hectare and per vine</i>	6,300 kg/ha (5,621 lbs/ac) and 1.1 kg/plant 2.40 x 0.70 m – 1.60 x 1 m
<i>Layout</i>	11.5 ha (28.41 ac) in production
<i>Area</i>	33 m (108 ft)
<i>Elevation</i>	North – South
<i>Exposure</i>	simple guyot
<i>Training method</i>	medium deep, with moderate gravel-pebbly
<i>Soil profile</i>	texture, silica-rich clay mixed with conglomerate. Well drained
<i>Harvest period</i>	26 th , 27 th , and 29 th August 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>	18-20 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>	16 nd , 22 th , 23 th and 24 th May 2023
<i>Bottle-ageing</i>	9 months

TECHNICAL DATA

<i>Alcohol</i>	14.76 %
<i>Total acidity</i>	5.55 g/l
<i>pH</i>	3.34
<i>Estimated pick of maturation</i>	8 years
<i>Estimated cellar life</i>	20 years