

# Vie di Romans 2021



<b>VINEYARD</b>	
<i>Category</i>	red, dry
<i>Grape variety</i>	pinot nero 100 %
<i>Source vineyard</i>	Vie di Romans
<b>Geographical area</b>	Friuli Isonzo Rive Alte
<i>Place</i>	Mariano del Friuli (GO)
<i>Average planting age</i>	9 years
<i>Vine density</i>	7,800 vines/ha (3,156 vines/ac)
<i>Yield per hectare and per vine</i>	3,570 kg/ha (3,185 lbs/ac) and 0.48 kg/plant
<i>Layout</i>	1.60 x 0.80 m
<i>Area</i>	1.20 ha (2,96 ac) in production
<i>Elevation</i>	31 - 32 m (101 - 105 ft)
<i>Exposure</i>	North - South and East – West
<i>Training method</i>	simple guyot
<i>Soil profile</i>	Medium deep, with generous gravel-pebbly texture, silt-clay, the upper layer is decalcified while the deeper one is calcareous, well drained, little water-retention capacity
<i>Harvest period</i>	16 <sup>th</sup> September 2021
<b>VINIFICATION</b>	
<i>De-stemming and crushing</i>	
<i>Skin contact</i>	21 days, plunging applied
<i>Fermentation vessel</i>	Stainless still fermentation vats
<i>Fermentation temperature</i>	18 ÷ 30°C (64 – 86 °F)
<i>Yeast</i>	Selected strains
<i>Length of fermentation</i>	12 days
<i>Malolactic fermentation</i>	Complete
<i>Maturation</i>	14 months in barrels, followed by 8 months in steel until completion of natural clarification
<i>Clarification</i>	
<i>Bottling</i>	29 <sup>th</sup> December 2022
<i>Bottle-ageing</i>	14 months
<b>TECHNICAL DATA</b>	
<i>Alcohol</i>	13.77 %
<i>Total acidity</i>	6.37 g/l
<i>pH</i>	3.47
<i>Estimated pick of maturation</i>	8 years
<i>Estimated cellar life</i>	18 years