

2010 ■

Flors di Uis

VINEYARD

Category: white, dry

Grape variety: malvasia istriana 50 %, tocai friulano 30 % and rhein riesling 20 %

Source vineyard: Boghis, Ciampagnis and Vie di Romans

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/ac)

Yield per hectare and per vine: 5,630 kg/ha (5,027 lbs/ac) and 0.94 kg/vine

Layout: 2.40 x 0.70 m - 1.90 x 0.80 m - 1.60 x 1 m

Area: 3.88 ha (9.58 ac) in production

Elevation: 29 - 34 m (95 - 111 ft)

Exposure: East - West e North - South

Training method: Simple guyot

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 aluminum oxides, well-drained

Harvest period: 15th and 24th September

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: 30 days

Malolactic fermentation: not made

Maturation: 7 months on the lees

Clarification: non-agent natural in steel

Bottling: end of June, 2011

Bottle-ageing: 9 months

Production: 19,823 - 750 ml bottles, 280 magnums (1.5 l.)

TECHNICAL DATA

Alcohol: 14.1 %

Total acidity: 6.1 g/l

pH: 3.25

Estimated peak of maturation: 7 years

Estimated cellar life: 20 years

