

## VINEYARD

*Category:* white, dry

*Grape variety:* malvasia istriana 57 %,  
tocai friulano 8 % and rhein riesling 35 %

*Source vineyard:* Boghis, Ciampagnis  
and Vie di Romans

*Geographical area:* Friuli Isonzo Rive Alte

*Place:* Mariano del Friuli (GO)

*Average planting age:* 25 years

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

*Yield per hectare and per vine:* 6,400 kg/ha  
(5,709 lbs/ac) and 1.07 kg/plant

*Layout:* 2.40 x 0.70 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 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 aluminum oxides, well drained

*Harvest period:* 2<sup>nd</sup>, 4<sup>th</sup>, and 14<sup>th</sup> September 2017

## 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:* 15 days

*Malolactic fermentation:* not made

*Maturation:* 9 months on the lees

*Clarification:* non-agent natural in steel

*Bottling:* 14<sup>th</sup> and 15<sup>th</sup> June 2018

*Bottle-ageing:* 9 months

## TECHNICAL DATA

*Alcohol:* 13.60 %

*Total acidity:* 5.32 g/l

*pH:* 3.37

*Estimated peak of maturation:* 10 years

*Estimated cellar life:* 22 years

