Flors di Uis

VINEYARD

Category: white, dry Grape variety: malvasia istriana 73 %, tocai friulano 7 % 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: 28 years Vine density: 6,000 vines/ha (2,428 vines/ac) Yield per hectare and per vine: 6,300 kg/ha (5,620 lbs/ac) and 1.02 kg/plant 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 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: 8th, 21st September 2020

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: 18 - 20 days
Malolactic fermentation: not made
Maturation: 8 months on the lees
Clarification: non-agent natural in steel
Bottling: 24th May 2021
Bottle-ageing: 9 months

TECHNICAL DATA

Alcohol: 14.22 %

Total acidity: 5.6 g/l pH: 3.43 Estimated peak of maturation: 9 years Estimated cellar life: 20 years

