

Pierre Sauvignon

2011



VINEYARD

Category: white, dry

Grape variety: sauvignon blanc 100% (more Italian clones, R3 type, than French)

Source vineyard: Pierre

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: 5,840 kg/ha
(4,950 lbs/ac) and 0,97 kg/vine

Layout: 2.40 x 0.70 m - 1.60 x 1 m

Area: 8.03 ha (19.83 ac) in production

Elevation: 33 m (108 ft)

Exposure: North-South

Training method: Simple guyot

Soils profile: Medium deep, with moderate gravel-pebbly texture, silica-rich clay mixed with conglomerate. Well drained

Harvest period: 23rd, 24th, 25th and 30th
August

VINIFICATION

De-stemming and crushing

Pre-fermentation cold maceration: 8°C (46°C)

Pre-fermentation cold settling

Fermentation: 16 ÷ 19°C (61-66°F)

Yeast: selected strains

Length of fermentation: 19 days

Malolactic fermentation: not made

Maturation: 7 months on the lees

Clarification: non agent-natural in steel

Bottling: 28 May, 2012

Bottle-ageing: 10 months

TECHNICAL DATA

Alcohol: 14.7 %

Total acidity: 6.0 g/l

pH: 3.31

Estimated peak of maturation: 8 years

Estimated cellar life: 18 years