

# Pierre Sauvignon

2012



## 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:* 19 years

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

*Yield per hectare and per vine:* 6,045 kg/ha  
(5395 lbs/ac) and 1.00 kg/plant

*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:* 30<sup>th</sup> 31<sup>st</sup> August and 3<sup>rd</sup> September

## 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:* 18 days

*Malolactic fermentation:* not made

*Maturation:* 8 months on the lees

*Clarification:* non agent-natural in steel

*Bottling:* 13<sup>th</sup> 14<sup>th</sup> and 15<sup>th</sup> May 2013

*Bottle-ageing:* 10 months

## TECHNICAL DATA

*Alcohol:* 14.90 %

*Total acidity:* 5.80 g/l

*pH:* 3.28

*Estimated peak of maturation:* 9 years

*Estimated cellar life:* 21 years