

2008 ■

VINEYARD

Category: white, dry

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

Source vineyard: Vieris

Geographical area: Friuli Isonzo Rive Alte

Place: Mariano del Friuli (GO)

Average planting age: 14 years

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

Yield per hectare and per vine: 5,750 kg/ha
(5,131 lbs/ac) and 0.96 kg/vine

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

Area: 8.00 ha (19.76) in production

Elevation: 31 m (101 ft)

Exposure: East - West and North - South

Training method: Simple guyot

Soils profile: Rather shallow, with generous gravel-pebbly texture, sand-silt of a reddish hue due to presence of ferrous and aluminum oxides, well drained, little water-retention capacity

Harvest period: from 16th to 17th September

Vieris Sauvignon

VINIFICATION

De-stemming and crushing

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

Pre-fermentation cold settling

Fermentation: 16 ÷ 19 °C (60 - 66 °F)

Yeast: selected strains

Length of fermentation: 20 days

Malolactic fermentation: partial

Maturation: 8 month on dead yeast cells

Clarification: non-agent natural in steel

Bottling: beginning of July

Bottle-ageing: 10 months

Production: 40,857 - 750 ml bottles,
461 magnums (1.5 l.), 70 jeroboams (3 l.),
30 (5 l.), 1,520 - 375 ml half bottles

TECHNICAL DATA

Alcohol: 14.85 %

Total acidity: 5.9 g/l

pH: 3.42

Estimated peak of maturation: 7 years

Estimated cellar life: 20 years

