

2009 ■

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: 15 years

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

Yield per hectare and per vine: 4,625 kg/ha
(4,129 lbs/ac) and 0.77 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 red-
dish hue due to presence of ferrous and
aluminum oxides, well drained, little water-
retention capacity

Harvest period: 1st, 4th and 5th September

Vieris Sauvignon

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: 25 days

Malolactic fermentation: not made

Maturation: 8 months on dead yeast cells

Clarification: non-agent natural in steel

Bottling: end of July, 2010

Bottle-ageing: 8 months

Production: 32,063 - 750 ml bottles,
404 magnums (1.5 l.), 70 jeroboams (3 l.),
30 (5 l.), 1,582 - 375 ml half bottles

TECHNICAL DATA

Alcohol: 14.45 %

Total acidity: 6 g/l

pH: 3.24

Estimated peak of maturation: 8 years

Estimated cellar life: 18 years

