

## VINEYARD

2016

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: 22 years Vine density: 6,000 vines/ha (2,428 vines/acre) Yield per hectar and per vine: 4,387 kg/ha (3,914 lbs/ac) and 0.73 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 ac) in production Elevation: 31 m (101 ft) Exposure: East-West and North-South Training method: Simple guyot and spur pruning 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: 8th, and 9th September

## 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: 20 days Malolactic fermentation: not made Maturation: 9 months on the lees Clarification: non-agent natural in steel Bottling: 20<sup>th</sup> and 21<sup>st</sup> July 2017 Bottle-ageing: 8 months

## TECHNICAL DATA Alcobol: 14.95 % Total acidity: 5.67 g/l pH: 3.19 Estimated peak of maturation: 10 years Estimated cellar life: 20 years

