

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: 23 years

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

Yield per hectare and per vine: 4,500 kg/ha (4,014 lbs/ac) and 0.75 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: 2nd, and 5th September 2017

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: 18 days

Malolactic fermentation: not made

Maturation: 10 months on the lees

Clarification: non-agent natural in steel

Bottling: 20th, 21st and 23rd July 2018

Bottle-ageing: 8 months

TECHNICAL DATA

Alcohol: 14.48 %

Total acidity: 6.17 g/l

pH: 3.18

Estimated peak of maturation: 10 years

Estimated cellar life: 20 years

