



VINEYARD

Category: white, dry
Grape variety: pinot grigio 100%
Source vineyard: Dessimis
Geographical area: Friuli Isonzo Rive Alte
Place: Mariano del Friuli (GO)
Average planting age: 19 years
Vine density: 6,000 - 7,800 vines/ha (2,428 - 3,156 vines/acre)
Yield per hectare and per vine: 6,188 kg/ha (5,520 lbs/ac) and 1.79 kg/vine
Layout: 2.40 x 0.70 m - 1.60 x 1 m 1,60 x 0.80 m
Area: 9.05 ha (22.36 ac) in production
Elevation: 34 m (111 ft)
Exposure: East - West e North - South
Training method: simple guyot and spur pruning
Soils profile: Rather shallow, with generous gravel-pebbly texture, clay of reddish hue due to presence of ferrous and aluminum oxides, well-drained
Harvest period: 2nd, 3rd and 7th 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: 18 days
Malolactic fermentation: not made
Maturation: 9 months on the lees
Clarification: non-agent natural in steel
Bottling: 26th, 28th and 31st July 2017
Bottle-ageing: 8 months

TECHNICAL DATA

Alcohol: 14.92 %
Total acidity: 5.60 g/l
pH: 3.20
Estimated peak of maturation: 8 years
Estimated cellar life: 18 years