

# *Dis Cumieris* MALVASIA ISTRIANA

2013



## VINEYARD

*Category:* white, dry

*Grape variety:* malvasia istriana 100%

*Source vineyard:* Dis Cumieris

*Geographical area:* Friuli Isonzo Rive Alte

*Place:* Mariano del Friuli (GO)

*Average planting age:* 8 years

*Vine density:* 6,000 vines/ha

(2,428 vines/ac)

*Yield per hectare and per vine:* 2,892 kg/ha

(2,580 lbs/ac) e 0.48 kg/plant

*Layout:* 2.20 x 0.80 m

*Area:* 2.00 ha (4.92 ac) in production

*Elevation:* 32 m (108 ft)

*Exposure:* North-South

*Training method:* Spur pruning

*Soils profile:* Rather shallow, with generous

gravel-pebbly texture, some clay, reddish

hue due to presence of ferrous and

aluminium oxides, well-drained

*Harvest period:* 4<sup>th</sup> October

## 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:* 6 months on the lees

*Clarification:* non-agent natural in steel

*Bottling:* 16<sup>th</sup> May 2014

*Bottle-ageing:* 10 months

## TECHNICAL DATA

*Alcohol:* 14.00 %

*Total acidity:* 6.00 g/l

*pH:* 3.38

*Estimated peak of maturation:* 10 years

*Estimated cellar life:* 20 years