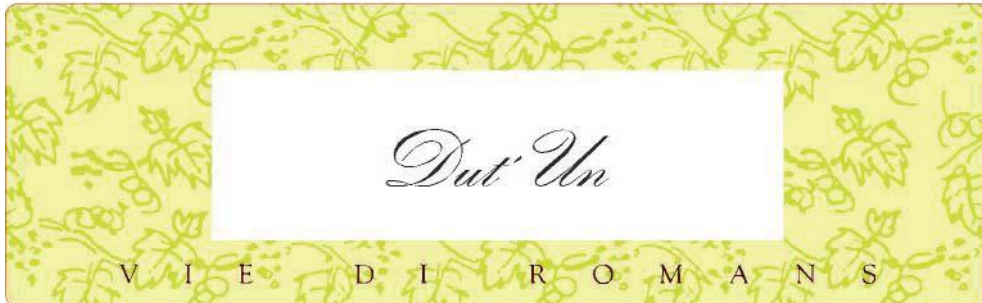


*Dut'Un 2006*



## VINEYARD

<i>Category</i>	white, dry
<i>Grape variety</i>	chardonnay 50%, sauvignon blanc 50%
<i>Source vineyard</i>	Vie di Romans and Vieris
<i>Geographical area</i>	Friuli Isonzo Rive Alte
<i>Place</i>	Mariano del Friuli (GO)
<i>Average planting age</i>	16 years
<i>Vine density</i>	6,000 vines/ha (2,428 vines/ac)
<i>Yield per hectare and per vine</i>	6,030 kg/ha (5,382 lbs/ac) and 1.01 kg/vine
<i>Layout</i>	2.40 x 0.70 m – 1.90 x 0.80 m
<i>Area</i>	0.73 ha (1.80 ac) in production
<i>Elevation</i>	31 m (101 ft)
<i>Exposure</i>	East – West and North – South
<i>Training method</i>	Simple guyot and spur pruning
<i>Soils profile</i>	Ranges from shallow to medium deep. With generous gravel-pebbly texture, sand-silt of a reddish hue due to presence of ferrous and aluminium oxides, well-drained
<i>Harvest period</i>	16 – 25 <sup>th</sup> September

## VINIFICATION

<i>De-stemming and crushing</i>	
<i>Pre-fermentation cold maceration</i>	8 °C (46 °F)
<i>Pre-fermentation cold settling</i>	
<i>Fermentation</i>	16 ÷ 19 °C (60 – 66 °F)
<i>Yeast</i>	selected strains
<i>Length of fermentation</i>	20 ÷ 22 days
<i>Malolactic fermentation</i>	partial
<i>Maturation</i>	7 months on dead yeast cells
<i>Clarification</i>	non-agent natural in steel
<i>Bottling</i>	mid May 2007
<i>Bottle-ageing</i>	22 months
<i>Production</i>	4,122

## TECHNICAL DATA

<i>Alcohol</i>	14.25 %
<i>Total acidity</i>	5.0 g/l
<i>pH</i>	3.48
<i>Estimated peak of maturation</i>	8 years
<i>Estimated cellar life</i>	15 years