

2010 ■

Dut 'Un

VINEYARD

Category: white, dry

Grape variety: chardonnay 50%,
sauvignon blanc 50%

Source vineyard: Vie di Romans and Vieras

Geographical area: Friuli Isonzo Rive Alte

Place: Mariano del Friuli (GO)

Average planting age: 20 years

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

Yield per hectare and per vine: 4.369kg/ha
(3,824 lbs/ac) and 0.73 kg/vine

Layout: 2.40 x 0.70 m - 1.90 x 0.80 m

Area: 1.03 ha (2.53 ac) in production

Elevation: 31 m (101 ft)

Exposure: East-West and North-South

Training method: Simple guyot and spur
pruning

Soils profile: 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

Harvest period: 20th 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: 25 days

Malolactic fermentation: not made

Maturation: 9 months on the lees

Clarification: non-agent natural in steel

Bottling: 17 Juli, 2011

Bottle-ageing: 17 months

TECHNICAL DATA

Alcohol: 14.7 %

Total acidity: 6.1 g/l

pH: 3.22

Estimated peak of maturation: 8 years

Estimated cellar life: 20 years

