

## VINEYARD

*Category:* white, dry

*Grape variety:* chardonnay 50%,  
sauvignon blanc 50%

*Source vineyard:* Vie di Romans e Vieris

*Geographical area:* Friuli Isonzo Rive Alte

*Place:* Mariano del Friuli (GO)

*Average planting age:* 24 years

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

*Yield per hectare and per vine:* 5,495 kg/ha (4,902  
lbs/ac) and 0.92 kg/plant

*Layout:* 2.40 x 0.70 m – 1.90 x 0.80 m

*Area:* 1.03 (2.53 ac) ha 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:* 15<sup>th</sup> and 22<sup>nd</sup> 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:* 22 days

*Malolactic fermentation:* not made

*Maturation:* 9 months on the lees

*Clarification:* non-agent natural in steel

*Bottling:* 5<sup>th</sup> August 2015

*Bottle-ageing:* 19 months

## TECHNICAL DATA

*Alcohol:* 13.80 %

*Total acidity:* 6.80 g/l

*pH:* 3.10

*Estimated peak of maturation:* 10 years

*Estimated cellar life:* 22 years

