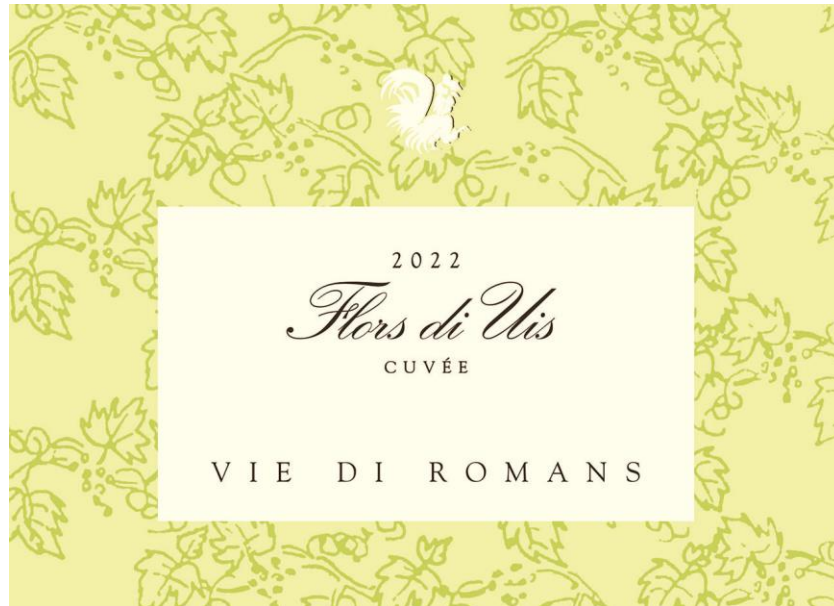


Flors di Uis 2022



VINEYARD

| | |
|---------------------------------------|--|
| <i>Category</i> | white, dry |
| <i>Grape variety</i> | malvasia istriana 55 %, tocai friulano 14 % and rhein riesling 31 % |
| <i>Source vineyard</i> | Boghis, Ciampagnis and Vie di Romans |
| <i>Geographical area</i> | Friuli Isonzo Rive Alte |
| <i>Place</i> | Mariano del Friuli (GO) |
| <i>Average planting age</i> | 30 years |
| <i>Vine density</i> | 6,000-6,500 vines/ha (2,428-2,630 vines/ac) |
| <i>Yield per hectare and per vine</i> | 6,730 kg/ha (6,005 lbs/ac) and 1.08 kg/plant |
| <i>Layout</i> | 2.40 x 0.70 m – 1.90 x 0.80 m – 1.60 x 1m |
| <i>Area</i> | 3.88 ha (9.58 ac) in production |
| <i>Elevation</i> | 29 - 34 m (95 - 111 ft) |
| <i>Exposure</i> | East – West and North – South |
| <i>Training method</i> | Simple guyot and spur pruning |
| <i>Soil 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 aluminum oxides, well drained |
| <i>Harvest period</i> | 2 nd , 3 rd and 6 th September 2022 |

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 (61 - 66 °F) |
| <i>Yeast</i> | selected strains |
| <i>Length of fermentation</i> | 17-13-20 days |
| <i>Malolactic fermentation</i> | not made |
| <i>Maturation</i> | 8 months on the lees |
| <i>Clarification</i> | non-agent natural in steel |
| <i>Bottling</i> | 19 th May 2023 |
| <i>Bottle-ageing</i> | 9 months |

TECHNICAL DATA

| | |
|-------------------------------------|----------|
| <i>Alcohol</i> | 14.20 % |
| <i>Total acidity</i> | 5.64 g/l |
| <i>pH</i> | 3.4 |
| <i>Estimated pick of maturation</i> | 9 years |
| <i>Estimated cellar life</i> | 20 years |