

Maurus 2020



VINEYARD	
<i>Category</i>	red, dry
<i>Grape variety</i>	merlot 100 %
<i>Source vineyard</i>	Maurus
Geographical area	Friuli Isonzo Rive Alte
<i>Place</i>	Mariano del Friuli (GO)
<i>Average planting age</i>	23 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>	8,550 kg/ha (7,629 lbs/ac) and 1.38 kg/plant
<i>Layout</i>	2.40 x 0.70 m – 1.90 x 0.80 m
<i>Area</i>	1.20 ha (2.96 ac) in production
<i>Elevation</i>	31- 32 m (101 - 105 ft)
<i>Exposure</i>	North - South and East – West
<i>Training method</i>	spur pruning
<i>Soil profile</i>	Medium deep, with generous gravel-pebbly texture, ranges from sand-silt to clay-silt, reddish hue due to presence of ferrous and aluminum oxides, well drained little water-retention capacity
<i>Harvest period</i>	30 th September 2020
VINIFICATION	
<i>De-stemming and crushing</i>	
<i>Skin contact</i>	28 days, plunging and delestage applied
<i>Fermentation vessel</i>	stainless still fermentation vats
<i>Pre fermentation cold settling</i>	
<i>Fermentation</i>	18 ÷ 30°C (64 – 86 °F)
<i>Yeast</i>	selected strains
<i>Length of fermentation</i>	10 days
<i>Malolactic fermentation</i>	complete
<i>Maturation</i>	18 months in barrels, followed by 8 months in steel until completion of natural clarification
<i>Clarification</i>	
<i>Bottling</i>	29 th December 2022
<i>Bottle-ageing</i>	14 months
TECHNICAL DATA	
<i>Alcohol</i>	13.93 %
<i>Total acidity</i>	5.31 g/l
<i>pH</i>	3.61
<i>Estimated pick of maturation</i>	8 years
<i>Estimated cellar life</i>	18 years