

2009 ■

Flors di Uis

VINEYARD

Category: white, dry

Grape variety: malvasia istriana 46 %, friulano 31 % and rhein riesling 23 %

Source vineyard: Boghis, Ciampagnis and Vie di Romans

Geographical area: Friuli Isonzo Rive Alte

Place: Mariano del Friuli (GO)

Average planting age: 17 years

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

Yield per hectare and per vine: 5,930 kg/ha (5,295 lbs/ac) and 0.98 kg/vine

Layout: 2.40 x 0.70 m - 1.90 x 0.80 m - 1.60 x 1 m

Area: 3.88 ha (9.58 ac) in production

Elevation: 29 - 34 m (95 - 111 ft)

Exposure: East - West e North - South

Training method: Simple guyot

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 aluminum oxides, well-drained

Harvest period: 10th, 16th and 24th 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: 40 days

Malolactic fermentation: not made

Maturation: 7 months on dead yeast cells

Clarification: non-agent natural in steel

Bottling: end of May, 2010

Bottle-ageing: 11 months

Production: 19,445 - 750 ml bottles, 211 magnums (1.5 l.)

TECHNICAL DATA

Alcohol: 14.85 %

Total acidity: 6 g/l

pH: 3.25

Estimated peak of maturation: 6 years

Estimated cellar life: 14 years

