

## VINEYARD

*Category:* red, dry

*Grape variety:* merlot 100 %

*Source vineyard:* Maurus

*Geographical area:* Friuli Isonzo Rive Alte

*Place:* Mariano del Friuli (GO)

*Average planting age:* 19 years

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

*Yield per hectare and per vine:* 4,800 kg/ha (4.284 lbs/ac) and 0.8 kg/plant

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

*Area:* 1.20 ha (2.96 ac) in production

*Elevation:* 31 - 32 m (101 - 105 ft)

*Exposure:* North -South and East -West

*Training method:* spur pruning

*Soils profile:* 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

*Harvest period:* 29<sup>th</sup> September 2016

## VINIFICATION

*De-stemming and crushing*

*Skin contact:* 22 days, planging and delestage applied stainless still fermentation vats

*Pre-fermentation cold settling*

*Fermentation:* 18 ÷ 30°C (64 - 86 °F)

*Yeast:* selected strains

*Length of fermentation:* 10 days

*Malolactic fermentation:* complete

*Maturation:* 18 months in barrels, followed by 8 months in steel until completion of natural clarification

*Clarification:* non-agent natural in steel

*Bottling:* 27<sup>th</sup> June 2019

*Bottle-ageing:* 15 months

## TECHNICAL DATA

*Alcohol:* 14.4 %

*Total acidity:* 5.84 g/l

*pH:* 3.51

*Estimated peak of maturation:* 10 years

*Estimated cellar life:* 20 years

