



#### VINEYARD

*Category:* white, dry

*Grape variety:* sauvignon blanc 100% (more Italian clones with loose cluster, than French)

*Source vineyard:* Piere

*Geographical area:* Friuli Isonzo Rive Alte

*Place:* Mariano del Friuli (GO)

*Average planting age:* 17 years

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

*Yield per hectare and per vine:* 5,739 kg/ha  
(5,116 lbs/ac) and 0.95 kg/vine

*Layout:* 2.40 x 0.70 m - 1.60 x 1 m

*Area:* 11.45 ha (28.29 ac) in production

*Elevation:* 33 m (108 ft)

*Exposure:* North-South

*Training method:* simple guyot

*Soils profile:* medium deep, with moderate gravel-  
pebbly texture, silica-rich clay mixed with  
conglomerate. Well drained

*Harvest period:* 5<sup>th</sup>, 6<sup>th</sup>, 7<sup>th</sup>, and 8<sup>th</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:* 16 days

*Malolactic fermentation:* not made

*Maturation:* 8 months on the lees

*Clarification:* non-agent natural in steel

*Bottling:* 8<sup>th</sup>, 9<sup>th</sup>, and 12<sup>th</sup> June 2017

*Bottle-ageing:* 10 months

#### TECHNICAL DATA

*Alcohol:* 14.76 %

*Total acidity:* 5.75 g/l

*pH:* 3.17

*Estimated peak of maturation:* 8 years

*Estimated cellar life:* 20 years