



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: 18 years
Vine density: 6,000 ceppi/ha (2,428 vines/acre)
Yield per hectare and per vine: 5,150 kg/ha (4,594 lbs/ac) and 0.83 kg/plant
Layout: 2.40 x 0.70 m - 1.60 x 1 m
Area: 12.5 ha (30.88 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: 3rd, 4th, 5th, 7th, and 9th September 2020

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: 23 days
Malolactic fermentation: not made
Maturation: 8 months on the lees
Clarification: non-agent natural in steel
Bottling: 25th, 26th, and 27th May 2021
Bottle-ageing: 9 months

TECHNICAL DATA

Alcohol: 14.52 %
Total acidity: 5.75 g/l
pH: 3.46
Estimated peak of maturation: 10 years
Estimated cellar life: 22 years