



#### VINEYARD

*Category:* red, dry

*Grape variety:* merlot 100 %

*Source vineyard:* Fratta

*Geographical area:* Friuli Isonzo Rive Alte

*Place:* Mariano del Friuli (GO)

*Average planting age:* 9 years

*Vine density:* 7,800 vines/ha (3,156 vines/acre)

*Yield per hectare and per vine:* 6,020 kg/ha (5,370 lbs/ac) e 0.77 kg/plant

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

*Area:* 0.95 ha (2.34 ac) in production

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

*Exposure:* East - West

*Training method:* simple guyot

*Soils profile:* deep, with two distinct layers: the upper one is clay and slightly acid, without gravel and decalcified; while the deeper one is made up of silt, sand and calcareous, rich in dolomite and calcareous minerals

*Harvest period:* 14<sup>th</sup> September 2018

#### VINIFICATION

*De-stemming and crushing*

*Skin contact:* 26 days, plunging and delestage applied

*Fermentation vessel:* stainless still fermentation vats

*Pre-fermentation cold settling*

*Fermentation:* 18 ÷ 30 °C (64-86 °F)

*Yeast:* selected strains

*Length of fermentation:* 15 days

*Malolactic fermentation:* complete

*Maturation:* 19 months in barrels, followed by 8 months in steel tanks until completion of natural clarification

*Clarification:* completion of natural clarification

*Bottling:* 23<sup>rd</sup> July 2021

*Bottle-ageing:* 14 months

#### TECHNICAL DATA

*Alcohol:* 14.09 %

*Total acidity:* 6 g/l

*pH:* 3.42

*Estimated peak of maturation:* 12 years

*Estimated cellar life:* 22 years