

Dis Cumieris MALVASIA ISTRIANA

2011



VINEYARD

Category: white, dry

Grape variety: malvasia istriana 100%

Source vineyard: Dis Cumieris

Geographical area: Friuli Isonzo Rive Alte

Place: Mariano del Friuli (GO)

Average planting age: 6 years

Vine density: 6,000 vines/ha

(2,428 vines/ac)

Yield per hectare and per vine: 4,415 kg/ha

(4,610 lbs/ac) and 0.74 kg/vine

Layout: 2.20 x 0.80 m

Area: 2.00 ha (4.92 ac) in production

Elevation: 32 m (108 ft)

Exposure: North-South

Training method: Simple guyot

Soils profile: Rather shallow, with generous

gravel-pebbly texture, some clay, reddish

hue due to presence of ferrous and

aluminium oxides, well-drained

Harvest period: 3^{1st} August

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: 18 days

Malolactic fermentation: not made

Maturation: 7 months on the lees

Clarification: non-agent natural in steel

Bottling: 29 June, 2012

Bottle-ageing: 9 months

TECHNICAL DATA

Alcohol: 14.6 %

Total acidity: 5.8 g/l

pH: 3.34

Estimated peak of maturation: 9 years

Estimated cellar life: 18 years