

# Dolée

2008



## VINEYARD

*Category:* white, dry

*Grape variety:* friulano 100 %

*Source vineyard:* Dolée

*Geographical area:* Friuli Isonzo Rive Alte

*Place:* Mariano del Friuli (GO)

*Average planting age:* 9 years

*Vine density:* 6,000 vines/ha

(2,428 vines/ac)

*Yield per hectare and per vine:* 6,435 kg/ha

(5,744 lbs/ac) e 1.07 kg/vine

*Layout:* 1.60 x 1.00 m

*Area:* 2.02 ha (4.99 ac) in production

*Elevation:* 31 m (101 ft)

*Exposure:* East - West

*Training method:* Simple guyot

*Soils profile:* Rather shallow, with generous

gravel-pebbly texture, sand-silt of a

reddish hue due to presence of ferrous and

aluminum oxides, well-drained

*Harvest period:* 13<sup>th</sup>, 25<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 (60 - 66 °F)

*Yeast:* selected strains

*Length of fermentation:* 18 ÷ 25 days

*Malolactic fermentation:* partial

*Maturation:* 7 months on dead yeast cells

*Clarification:* non-agent natural in steel

*Bottling:* mid June

*Bottle-ageing:* 9 months

*Production:* 11,704 - 750 ml bottles,

200 magnums (1.5 l.)

## TECHNICAL DATA

*Alcohol:* 14.30 %

*Total acidity:* 5.10 g/l

*pH:* 3.33

*Estimated peak of maturation:* 7 years

*Estimated cellar life:* 16 years