

Dolée

2014



VINEYARD

Category: white, dry

Grape variety: tocai friulano 100%

Source vineyard: Dolée

Geographical area: Friuli Isonzo Rive Alte

Place: Mariano del Friuli (GO)

Average planting age: 15 years

Vine density: 6,000 vines/ha
(2,428 vines/ac)

Yield per hectare and per vine: 5,093 kg/ha
(4,544 lbs/ac) and 0.85 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: 7th 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: 18 days

Malolactic fermentation: not made

Maturation: 8 months on the lees

Clarification: non-agent natural in steel

Bottling: 10th, 11th June 2015

Bottle-ageing: 10 months

TECHNICAL DATA

Alcohol: 13.05 %

Total acidity: 5.80 g/l

pH: 3.38

Estimated peak of maturation: 10 years

Estimated cellar life: 18 years