

2009 ■

Dut 'Un

VINEYARD

Category: white, dry

Grape variety: chardonnay 50%,
sauvignon blanc 50%

Source vineyard: Vie di Romans and Vieris

Geographical area: Friuli Isonzo Rive Alte

Place: Mariano del Friuli (GO)

Average planting age: 19 years

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

Yield per hectare and per vine: 4,283 kg/ha
(3,824 lbs/ac) and 0.71 kg/vine

Layout: 2.40 x 0.70 m - 1.90 x 0.80 m

Area: 1.03 ha (2.53 ac) in production

Elevation: 31 m (101 ft)

Exposure: East - West and North - South

Training method: Simple guyot and spur
pruning

Soils profile: Ranges from shallow to
medium deep. With generous gravel-pebbly
texture, sand-silt of a reddish hue due to
presence of ferrous and aluminium oxides,
well-drained

Harvest period: 24th 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: 30 days

Malolactic fermentation: not made

Maturation: 10 months on the lees

Clarification: non-agent natural in steel

Bottling: mid of June, 2011

Bottle-ageing: 16 months

Production: 3,766 - 750 ml bottles,
100 magnum (1.5l), 18 (3l), 12 (5l)

TECHNICAL DATA

Alcohol: 14.4 %

Total acidity: 5.8 g/l

pH: 3.26

Estimated peak of maturation: 7 years

Estimated cellar life: 18 years

