

## VINEYARD

*Category:* white, dry

*Grape variety:* chardonnay 50%,  
sauvignon blanc 50%

*Source vineyard:* Vie di Romans e Vieris

*Geographical area:* Friuli Isonzo Rive Alte

*Place:* Mariano del Friuli (GO)

*Average planting age:* 27 years

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

*Yield per hectare and per vine:* 5,500 kg/ha  
(4,906 lbs/ac) and 0.92 kg/plant

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

*Area:* 1.30 (3.19 ac) ha 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:* 5<sup>th</sup> and 14<sup>th</sup> September 2017

## 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 - 22 days

*Malolactic fermentation:* not made

*Maturation:* 10 months on the lees

*Clarification:* non-agent natural in steel

*Bottling:* 16<sup>th</sup>, 17<sup>th</sup> July 2018

*Bottle-ageing:* 20 months

## TECHNICAL DATA

*Alcohol:* 14.79 %

*Total acidity:* 6.15 g/l

*pH:* 3.16

*Estimated peak of maturation:* 12 years

*Estimated cellar life:* 25 years

