

Dolée 2022



VINEYARD

<i>Category</i>	White, dry
<i>Grape variety</i>	tocai friulano 100 %
<i>Source vineyard</i>	Dolée
<i>Geographical area</i>	Friuli Isonzo Rive Alte
<i>Place</i>	Mariano del Friuli (GO)
<i>Average planting age</i>	23 years
<i>Vine density</i>	6,200 vines/ha (2,509 vines/ac)
<i>Yield per hectare and per vine</i>	7,280 kg/ha (6,496 lbs/ac) and 1.2 kg/vine
<i>Layout</i>	1.60 x 1.00 m
<i>Area</i>	2.02 (4.99 ac) ha in production
<i>Elevation</i>	31 m (101 ft)
<i>Exposure</i>	East - West
<i>Training method</i>	simple guyot
<i>Soil profile</i>	Rather shallow, with generous gravel-pebbly texture, sand-silt of a reddish hue due to presence of ferrous and aluminum oxides, well-drained
<i>Harvest period</i>	2 nd September 2022

VINIFICATION

<i>De-stemming and crushing</i>	
<i>Pre-fermentation cold maceration</i>	8 °C (46°F)
<i>Pre fermentation cold settling</i>	
<i>Fermentation</i>	16 ÷ 19 °C (61-66°F)
<i>Yeast</i>	selected strains
<i>Length of fermentation</i>	18 days
<i>Malolactic fermentation</i>	not made
<i>Maturation</i>	9 months on the lees
<i>Clarification</i>	non-agent natural in steel
<i>Bottling</i>	26 th and 27 th July 2023
<i>Bottle-ageing</i>	8 months

TECHNICAL DATA

<i>Alcohol</i>	13.99%
<i>Total acidity</i>	5.72 g/l
<i>pH</i>	3.29
<i>Estimated pick of maturation</i>	7 years
<i>Estimated cellar life</i>	18 years