



#### VINEYARD

*Category:* white, dry  
*Grape variety:* sauvignon blanc 100% (more Italian clones with loose cluster, than French)  
*Source vineyard:* Piere  
*Geographical area:* Friuli Isonzo Rive Alte  
*Place:* Mariano del Friuli (GO)  
*Average planting age:* 19 years  
*Vine density:* 6,000 - 6,200 vines/ha (2,428 - 2,509 vines/acre)  
*Yield per hectare and per vine:* 5,520 kg/ha (4,925 lbs/ac) and 0.92 - 0.84 kg/plant  
*Layout:* 2.40 x 0.70 m - 1.60 x 1 m  
*Area:* 12.5 ha (30.88 ac) in production  
*Elevation:* 33 m (108 ft)  
*Exposure:* North-South  
*Training method:* simple guyot  
*Soils profile:* medium deep, with moderate gravel-pebbly texture, silica-rich clay mixed with conglomerate. Well drained  
*Harvest period:* 9<sup>th</sup>, 13<sup>th</sup>, and 14<sup>th</sup> September 2021

#### 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 - 19 days  
*Malolactic fermentation:* not made  
*Maturation:* 8 months on the lees  
*Clarification:* non-agent natural in steel  
*Bottling:* 25<sup>th</sup>, 26<sup>th</sup>, May and 14<sup>th</sup>, 15<sup>th</sup> June 2022  
*Bottle-ageing:* 9 months

#### TECHNICAL DATA

*Alcohol:* 14.76 %  
*Total acidity:* 6.04 g/l  
*pH:* 3.34  
*Estimated peak of maturation:* 10 years  
*Estimated cellar life:* 22 years