

Dolée

2010



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: 11 years

Vine density: 6,000 vines/ha

(2,428 vines/ac)

Yield per hectare and per vine: 4,355 kg/ha

(3,888 lbs/ac) e 0.72 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: 15th 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: 20 days

Malolactic fermentation: not made

Maturation: 7 months on the lees

Clarification: non-agent natural in steel

Bottling: first days of June, 2011

Bottle-ageing: 10 months

Production: 8,211 - 750 ml bottles

TECHNICAL DATA

Alcohol: 14.3 %

Total acidity: 6.45 g/l

pH: 3.16

Estimated peak of maturation: 6 years

Estimated cellar life: 14 years