

# Piere Sauvignon

2009



## VINEYARD

*Category:* white, dry

*Grape variety:* sauvignon blanc 100 % (more Italian clones, R3 type, than French)

*Source vineyard:* Piere

*Geographical area:* Friuli Isonzo Rive Alte

*Place:* Mariano del Friuli (GO)

*Average planting age:* 16 years

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

*Yield per hectare and per vine:* 6,477 kg/ha  
(5,783 lbs/ac) and 1.08 kg/vine

*Layout:* 2.40 x 0.70 m - 1.60 x 1 m

*Area:* 8.03 ha (19.83 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:* 27<sup>th</sup>, 28<sup>th</sup>, 31<sup>st</sup> August and 1<sup>st</sup> September

## VINIFICATION

*De-stemming and crushing*

*Pre-fermentation cold maceration:* 8 °C (46 °C)

*Pre-fermentation cold settling*

*Fermentation:* 16 ÷ 19 °C (61 - 66 °F)

*Yeast:* selected strains

*Length of fermentation:* 28 days

*Malolactic fermentation:* not made

*Maturation:* 7 months on dead yeast cells

*Clarification:* non agent-natural in steel

*Bottling:* Mid of May, 2010

*Bottle-ageing:* 11 months

*Production:* 45,832 - 750 ml bottles,  
400 magnums (1.5 l.), 2,004 - 375 ml  
half bottles

## TECHNICAL DATA

*Alcohol:* 14.4 %

*Total acidity:* 5.8 g/l

*pH:* 3.26

*Estimated peak of maturation:* 9 years

*Estimated cellar life:* 20 years