



#### VINEYARD

*Category:* white, dry  
*Grape variety:* pinot grigio 100%  
*Source vineyard:* Dessimis  
*Geographical area:* Friuli Isonzo Rive Alte  
*Place:* Mariano del Friuli (GO)  
*Average planting age:* 18 years  
*Vine density:* 6,000 - 7,800 vines/ha  
(2,428 - 3,156 vines/acre)  
*Yield per hectare and per vine:* 6,000 kg/ha (5,353 lbs/ac) and 0.77 kg/vine  
*Layout:* 2.40 x 0.70 m - 1.60 x 1 m  
1,60 x 0.80 m  
*Area:* 9.05 ha (22.36 ac) in production  
*Elevation:* 34 m (111 ft)  
*Exposure:* East - West e North - South  
*Training method:* simple guyot and spur pruning  
*Soils profile:* Rather shallow, with generous gravel-pebbly texture, clay of reddish hue due to presence of ferrous and aluminum oxides, well-drained  
*Harvest period:* 1<sup>st</sup>, 2<sup>nd</sup>, 10<sup>th</sup> and 12<sup>th</sup> 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:* 16 days  
*Malolactic fermentation:* not made  
*Maturation:* 9 months on the lees  
*Clarification:* non-agent natural in steel  
*Bottling:* 25<sup>th</sup>, 26<sup>th</sup> and 27<sup>th</sup> July 2016  
*Bottle-ageing:* 10 months

#### TECHNICAL DATA

*Alcohol:* 13.80 %  
*Total acidity:* 5.00 g/l  
*pH:* 3.38  
*Estimated peak of maturation:* 8 years  
*Estimated cellar life:* 18 years