

Dessimis PINOT GRIGIO

2009



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: 16 years

Vine density: 6,000 vines/ha

(2,428 vines/ac)

Yield per hectare and per vine: 4,940 kg/ha

(4,411 lbs/ac) and 0.82 kg/vine

Layout: 2.40 x 0.70 m - 1.60 x 1 m

Area: 7.50 ha (18.53 ac) in production

Elevation: 34 m (111 ft)

Exposure: East - West e North - South

Training method: Simple guyot

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: 2nd, 3rd and 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: 35 days

Malolactic fermentation: not made

Maturation: 7 months on dead yeast cells

Clarification: non-agent natural in steel

Bottling: Mid of June

Bottle-ageing: 10 months

Production: 32,853 - 750 ml bottles,
310 magnums (1.5 l.), 1,504 - 375 ml
half bottles

TECHNICAL DATA

Alcohol: 14.9 %

Total acidity: 6 g/l

pH: 3.33

Estimated peak of maturation: 8 years

Estimated cellar life: 17 years