



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: 21 years

Vine density: 6,200 vines/ha
(2,510 vines/ac)

Yield per hectare and per vine: 6,400 kg/ha
(5,710 lbs/ac) and 1.03 kg/plant

Layout: 2.40 x 0.70 m - 1.60 x 1 m

Area: 11.5 ha (28.4 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: 8th, 9th, 10th
and 12th September 2023

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 days

Malolactic fermentation: not made

Maturation: 8 months on the lees

Clarification: non-agent natural in steel

Bottling: 21st, 22^{dn}, 23rd and 24th, May 2024

Bottle-ageing: 10 months

TECHNICAL DATA

Alcohol: 13.88 %

Total acidity: 5.72 g/l

pH: 3.28

Estimated peak of maturation: 8 years

Estimated cellar life: 18 years