

VINEYARD

Category: white, dry

Grape variety: sauvignon blanc 100% (more French than Italian clones)

Source vineyard: Vieris

Geographical area: Friuli Isonzo Rive Alte

Place: Mariano del Friuli (GO)

Average planting age: 25 years

Vine density: 6,000 - 6,500 vines/ha

(2,428 - 2,630 vines/ac)

Yield per hectare and per vine: 4,400 kg/ha

(3,925 lbs/ac) and 0.7 kg/vine

Layout:~2.40~x~0.70~m-1.90~x~0.80~m

1.60 x 1 m

Area: 9.42 ha (23.28 ac) in production

Elevation: 31 m (101 ft)

Exposure: East-West and North-South Training method: simple guyot and spur pruning 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, little water-retention capacity

Harvest period: 15th, and 16th 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: 15-17 days Malolactic fermentation: not made Maturation: 9 months on the lees Clarification: non-agent natural in steel

Bottling: 9th, and 10th July 2024

Bottle-ageing: 9 months

TECHNICAL DATA

Alcohol: 13.92 %

Total acidity: 5.75 g/l

pH: 3.26

Estimated peak of maturation: 7 years

Estimated cellar life: 18 years

