



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: 26 years

Vine density: 6,200 - 7,800 vines/ha
(2,509 - 3,156 vines/ac)

Yield per hectare and per vine: 7,900 kg/ha
(7,048 lbs/ac) and 1.1 kg/vine

Layout: 2.40 x 0.70 m - 1.60 x 1 m
1.60 x 0.80 m

Area: 9.3 ha (23 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: 6th, 7th, 8th 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: 21 - 24 days

Malolactic fermentation: not made

Maturation: 9 months on the lees

Clarification: non-agent natural in steel

Bottling: 16th, 17th, and 18th July 2024

Bottle-ageing: 9 months

TECHNICAL DATA

Alcohol: 13.66 %

Total acidity: 5.66 g/l

pH: 3.32

Estimated peak of maturation: 6 years

Estimated cellar life: 16 years