

VINEYARD

Category: white, dry

Grape variety: chardonnay 50%,
sauvignon blanc 50%

Source vineyard: Vie di Romans e Vieris

Geographical area: Friuli Isonzo Rive Alte

Place: Mariano del Friuli (GO)

Average planting age: 32 years

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

Yield per hectare and per vine: 6,500 kg/ha
(5,800 lbs/ac) and 1.04 kg/plant

Layout: 2.40 x 0.70 m – 1.90 x 0.80 m

Area: 1.30 (3.19 ac) ha in production

Elevation: 31 m (101 ft)

Exposure: East - West and North - South

Training method: simple guyot and spur pruning

Soils profile: ranges from shallow to medium deep.

With generous gravel-pebbly texture, sand-silt
of a reddish hue due to presence of ferrous
and aluminium oxides, well-drained

Harvest period: 15th September 2022

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: 22 days

Malolactic fermentation: not made

Maturation: 9 months on the lees

Clarification: non-agent natural in steel

Bottling: 14th July 2023

Bottle-ageing: 19 months

TECHNICAL DATA

Alcohol: 15.05 %

Total acidity: 5.9 g/l

pH: 3.14

Estimated peak of maturation: 8 years

Estimated cellar life: 20 years

