Maurus

VINEYARD

Category: red, dry Grape variety: merlot 100 % Source vineyard: Maurus Geographical area: Friuli Isonzo Rive Alte Place: Mariano del Friuli (GO) Average planting age: 24 years Vine density: 6,000 - 6,200 vines/ha (2,428 - 2,510 vines/ac) Yield per hectare and per vine: 4,275 kg/ha (3,814 lbs/ac) and 0.69 kg/plant Layout: 2.40 x 0.70 m - 1.90 x 0.80 m Area: 1.20 ha(2.96 ac) in production Elevation: 31 - 32 m (101 - 105 ft) Exposure: North - South and East - West Training method: spur pruning Soils profile: medium deep, with generous gravel-pebbly texture, ranges from sand-silt to clay-silt, reddish hue due to presence of ferrous and aluminum oxides, well drained little water-retention capacity

Harvest period: 5th October 2021

VINIFICATION

De-stemming and crushing
Skin contact: 21 days, plunging
and delestage applyed
Fermentation vassel: stainless steel vats
Pre-fermentation cold settling
Fermentation: 18 ÷ 30°C (64 - 86 °F)
Yeast: selected strains
Length of fermentation: 12 days
Malolactic fermentation: complete
Maturation: 18 months in barrels, followed
by 8 months in steel until completion
of natural clarification
Bottling: 10th January 2024
Bottle-ageing: 20 months

TECHNICAL DATA

Alcohol: 13.39 %

Total acidity: 5.17 g/l pH: 3.55 Estimated peak of maturation: 8 years

Estimated cellar life: 18 years

