

VINEYARD

Category: red, dry

Grape variety: pinot nero 100 %

Source vineyard: Longorucis

Geographical area: Friuli Isonzo Rive Alte

Place: Mariano del Friuli (GO)

Average planting age: 8 years

Vine density: 7,800 vines/ha

Yield per hectare and per vine: 6,080 kg/ha
(5,424 lbs/ac) and 0.78 kg/plant

Layout: 1.60 x 0.80 m

Area: 2.23 ha in production (5.5 ac)

Elevation: 31 - 32 m (101 - 105 ft)

Exposure: North -South and East -West

Training method: simple guyot

Soils profile: medium deep, with generous
gravel-pebbly texture, silt-clay, the upper layer
is decalcified while the deeper one is calcareous,
well drained, little water-retention capacity

Harvest period: 31st August 2022

VINIFICATION

De-stemming and crushing

Skin contact: 16 days, plunging applied

Fermentation vessel: Stainless steel
fermentation vats

Pre-fermentation cold settling

Fermentation: 18 ÷ 24°C (64 - 75 °F)

Yeast: selected strains

Length of fermentation: 12 days

Malolactic fermentation: complete

Maturation: 14 months in barrels, followed
by 1 months in steel until completion
of natural clarification

Bottling: 10th January 2024

Bottle-ageing: 20 months

TECHNICAL DATA

Alcohol: 14.22 %

Total acidity: 5.0 g/l

pH: 3.82

Estimated peak of maturation: 6 years

Estimated cellar life: 15 years

