

2011 ■

Maurus

VINEYARD

Category: red, dry

Grape variety: merlot 100%

Source vineyard: Vignai, Ciampagne
and Vie di Romans

Geographical area: Friuli Isonzo Rive Alte

Place: Mariano del Friuli (GO)

Average planting age: 15 years

Vine density: 6,000 vines/ha
(2,428 vines/ac)

Yield per hectare and per vine: 5,861 kg/ha
(5,299 lbs/ac) and 0.98 kg/plant

Layout: 2.40 x 0.70 m - 1.90 x 0.80 m

Area: 1.95 ha (4.82 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: 30th September

VINIFICATION

De-stemming and crushing

Skin contact: 19 days, planging
and delestage applied

Fermentation vessel: stainless still
fermentation vats

Fermentation: 18 ÷ 24 °C (64-75 °F)

Yeast: selected strains

Length of fermentation: 12 days

Malolactic fermentation: complete

Maturation: 18 months in barrells, followed
by 4 months in steel until completion
of natural clarification

Bottling: 7th September 2013

Bottle-ageing: 12 months

TECHNICAL DATA

Alcohol: 14.15 %

Total acidity: 5.40 g/l

pH: 3.45

Estimated peak of maturation: 8 years

Estimated cellar life: 18 years

