

VINEYARD

Category: red, dry

Grape variety: merlot 100 %

Source vineyard: Ciampagne e Vie di Romans

Geographical area: Friuli Isonzo Rive Alte

Place: Mariano del Friuli (GO)

Average planting age: 17 years

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

Yield per hectare and per vine: 5,845 kg/ha (5,215 lbs/ac) and 0.97 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: 9th October

VINIFICATION

De-stemming and crushing

Skin contact: 23 days, planging and delestage applied stainless still fermentation vats

Pre-fermentation cold settling

Fermentation: 18 ÷ 24°C (64 - 75 °F)

Yeast: selected strains

Length of fermentation: 8 days

Malolactic fermentation: complete

Maturation: 20 months in barrels, followed by 3 months in steel until completion of natural clarification

Clarification: non-agent natural in steel

Bottling: 14th January 2016

Bottle-ageing: 6 months

TECHNICAL DATA

Alcohol: 14.00 %

Total acidity: 5.40 g/l

pH: 3.45

Estimated peak of maturation: 8 years

Estimated cellar life: 20 years

