

Pierre Sauvignon

2014



VINEYARD

Category: white, dry
Grape variety: sauvignon blanc 100% (more Italian clones, R3 type, than French)
Source vineyard: Piere
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/ac)
Yield per hectare and per vine: 5,417 kg/ha (4,833 lbs/ac) and 0.90 kg/plant
Layout: 2.40 x 0.70 m - 1.60 x 1 m
Area: 10.80 ha (26.68 ac) in production
Elevation: 33 m (108 ft)
Exposure: North-South
Training method: Simple guyot
Soils profile: Medium deep, with moderate gravel-pebbly texture, silica-rich clay mixed with conglomerate. Well drained
Harvest period: 5th, 6th, 7th, 8th, and 9th September

VINIFICATION

De-stemming and crushing
Pre-fermentation cold maceration: 8 °C (46 °C)
Pre-fermentation cold settling
Fermentation: 16 ÷ 19 °C (61-66 °F)
Yeast: selected strains
Length of fermentation: 14 days
Malolactic fermentation: not made
Maturation: 8 months on the lees
Clarification: non agent-natural in steel
Bottling: 8th 9th and 10th June 2015
Bottle-ageing: 10 months

TECHNICAL DATA

Alcohol: 13.08 %
Total acidity: 5.40 g/l
pH: 3.35
Estimated peak of maturation: 10 years
Estimated cellar life: 25 years