



VINEYARD

Category: red, dry

Grape variety: pinot nero 100 %

Source vineyard: Vie di Romans

Geographical area: Friuli Isonzo Rive Alte

Place: Mariano del Friuli (GO)

Average planting age: 4 years

Vine density: 7,800 vines/ha (3,156 vines/acre)

Yield per hectare and per vine: 4,200 kg/ha (3,747 lbs/ac) e 0.54 kg/plant

Layout: 1.60 x 0.80 m

Area: 1.15 ha (4.81 ac) in production

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, ranges from sand-silt to clay-silt, reddish hue due to presence of ferrous and aluminium oxides, well drained little water-retention capacity

Harvest period: 2th September 2016

VINIFICATION

De-stemming and crushing

Skin contact: 14 days, planging and delestage applied

Fermentation vessel: stainless still fermentation vats

Pre-fermentation cold settling

Fermentation: 18 ÷ 30 °C (64-86 °F)

Yeast: selected strains

Length of fermentation: 7 days

Malolactic fermentation: complete

Maturation: 12 months in barrels, followed by 8 months in steel until

Clarification: completion of natural clarification

Bottling: 21st December 2017

Bottle-ageing: 15 months

TECHNICAL DATA

Alcohol: 14.50 %

Total acidity: 5.16 g/l

pH: 3.28

Estimated peak of maturation: 8 years

Estimated cellar life: 18 years