

VINEYARD

Category: white, dry

Grape variety: sauvignon blanc 100% (more French than Italian clones)

Source vineyard: Vieris

Geographical area: Friuli Isonzo Rive Alte

Place: Mariano del Friuli (GO)

Average planting age: 21 years

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

Yield per hectare and per vine: 3,500 kg/ha (3,123 lbs/ac) and 0.58 kg/vine

Layout: 2.40 x 0.70 m – 1.90 x 0.80 m
1.60 x 1 m

Area: 9.42 ha (23.28 ac) in production

Elevation: 31 m (101 ft)

Exposure: East-West and North-South

Training method: simple guyot and spur pruning

Soils profile: rather shallow, with generous gravel-pebbly texture, sand-silt of a reddish hue due to presence of ferrous and aluminum oxides, well drained, little water-retention capacity

Harvest period: 14th, 15th, 16th and 17th
September 2020

VINIFICATION

De-stemming and crushing

Pre-fermentation cold maceration: 8 °C (46 °F)

Pre-fermentation cold settling

Fermentation: 16 ÷ 19°C (61-66 °F)

Yeast: selected strains

Length of fermentation: 16 - 18 days

Malolactic fermentation: not made

Maturation: 9 months on the lees

Clarification: non-agent natural in steel

Bottling: 20th, 21st and 23rd July 2020

Bottle-ageing: 10 months

TECHNICAL DATA

Alcohol: 14.01 %

Total acidity: 5.78 g/l

pH: 3.50

Estimated peak of maturation: 9 years

Estimated cellar life: 18 years

