



VINEYARD

Category: red, dry

Grape variety: merlot 100 %

Source vineyard: Fratta

Geographical area: Friuli Isonzo Rive Alte

Place: Mariano del Friuli (GO)

Average planting age: 10 years

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

Yield per hectare and per vine: 3,040 kg/ha (2,712 lbs/ac) and 0.40 kg/plant

Layout: 2.40 x 0.70 m - 1.90 x 0.80 m

Area: 0.95 ha (2.34 ac) in production

Elevation: 31 - 32 m (101 - 105 ft)

Exposure: East - West

Training method: simple guyot

Soils profile: deep, with two distinct layers: the upper one is clay and slightly acid, without gravel and decalcified; while the deeper one is made up of silt, sand and calcareous, rich in dolomite and calcareous minerals

Harvest period: 24th September 2019

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VINIFICATION

De-stemming and crushing

Skin contact: 34 days, plunging 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: 15 days

Malolactic fermentation: complete

Maturation: 19 months in barrels, followed by 8 months in steel tanks until completion of natural clarification

Clarification: completion of natural clarification

Bottling: 28th July 2022

Bottle-ageing: 14 months

TECHNICAL DATA

Alcohol: 14.25 %

Total acidity: 6.35 g/l

pH: 3.49

Estimated peak of maturation: 12 years

Estimated cellar life: 22 years