



# DA R

2023 | Collio DOC Pinot Grigio



Category: white, dry  
Grapes: Pinot Grigio  
Location: San Floriano del Collio  
Viticultural area: Collio Goriziano

## VINEYARD

Soil profile: stratified Eocene marl and sandstone  
Training method: double-arched cane and guyot  
Average vine density: 3000/6000 vines /ha  
Average planting age: 24 years  
Harvest period: first half of September

## VINIFICATION

De-stemming-crushing  
Pre-fermentation cold maceration: 8°-10° C  
Pre-fermentation cold settling  
Fermentation: 18°-22° C  
Yeast: selected  
Malolactic fermentation: not made  
Maturation: 9 months on the lees  
Clarification: gravity settling  
Bottling: 27<sup>th</sup> June 2024  
Bottle-ageing: 14 months

## TECHNICAL DATA

Alcohol: 13,00 %  
Total acidity: 5,88 g/l  
pH: 3,34  
Estimated peak of maturation: 5 years  
Estimated cellar life: 15 years