



VINO DEGLI ORTI

2023 | Venezia Giulia IGT Bianco



Category: white, dry

Grapes: Pinot Grigio, Pinot Bianco, Friulano

Location: Comune of Gorizia, San Floriano del Collio

Viticultural area: Isonzo, Collio

VINEYARD

Soil profile: shallow soils, with abundant pebble and gravel, stratified Eocene marl and sandstone,

Training method: guyot and double-arched

Average vine density: 3000/5700 vines /ha

Average planting age: 36 years

Harvest period: second half of September

VINIFICATION

De-stemming-crushing

Pre-fermentation cold maceration: 8°-10° C

Pre-fermentation cold settling

Fermentation: 16°-20° C

Yeast: selected

Malolactic fermentation: not made

Maturation: 9 months on the lees

Clarification: gravity settling

Bottling: 28th June 2024

Bottle-ageing: 18 months

TECHNICAL DATA

Alcohol: 13,33 %

Total acidity: 6,03 g/l

pH: 3,37

Estimated peak of maturation: 5 years

Estimated cellar life: 10 years