

FANTIN NODĀR

SAUVIGNON

VINEYARD

Category: white, dry

Grape variety: Sauvignon blanc 100%

Source vineyard: Montsclapade

Geographical area: Friuli Colli Orientali

Place: Premariacco (Udine)

Average planting age: 25 anni

Vine density: 5.000 vines/ha (2.023 vines/ac)

Yield: 7.500 kg/ha (6.691 lbs/ac)

Area: 4,00 ha (9,88 ac)

Elevation: 112 m asl (365 ft)

Exposure: East-West

Breeding system: simple Guyot

Soil type: marl

Harvest period: first decade of September

VINIFICATION

De-stemming: simultaneous de-stemming and crushing

Must fining: re-fermentation cold settling

Fermentation vats: stainless steel

Fermentation temperature: 16-17°C (61-63°F)

Yeast: selected strains

Length of fermentation: 15-20 days

Malolactic fermentation: not made

Maturation: resting in stainless steel vats

Clarification: static decantation and filtration

Bottling: March 2018

Bottle ageing: 3 months

TECHNICAL DATA

Alcohol: 13,7%

Total acidity: 4,8 g/l

pH: 3,30

Estimated peak of maturation: 5 anni

Estimated cellar life: oltre 10 anni

