



## **A r z i l l a r i 2 0 0 1**

*Colli Orientali del Friuli D.O.C.*

*Site of vineyard:* Locality “Arzillari” on the hill of Gramogliano, in the *comune* of Corno di Rosazzo, province of Udine.

*Characteristics of vineyard:* Planted with very old vines - aged 60 to 70 years - of traditional varieties.

*Vintage profile:* Favourable growing and maturing conditions resulted in an excellent vintage. A warm, rainy winter to March followed by a rather dry spring with a hot month of May fostering early growth and perfect flowering. Normal weather in June, July cold and rainy but August hot and dry, turning to droughty later in the month and leading to an early ripening of the grapes. Good weather conditions continuing through the harvest, a good crop of healthy, ripe grapes picked from 20th to 22nd September.

*Production:* Just 3 tons of grapes, for some 2,500 bottles.

*Grape varieties:* Field blend, mostly *Verduzzo Friulano* (dry).

*Typology:* White wine, dry, non aromatic; alcohol 13.5% ca. by volume, total acidity (tart.) 0.5% ca.

*Vinification:* No pellicular maceration, indigenous (grapes’ own) yeasts only, long fermentation at low temperatures. 100% spontaneous malolactic fermentation, maturation on lees, no oak, no racking, no filtering.