

WINE	Orange Wine - Masaret
VINTAGE	2024
GRAPE VARIETIES	70% Friulano, 15% Ribolla Gialla, 15% Malvasia Istriana
PRODUCTION AREA	Collio
AREA OF VINEYARD	37,5 acres
ELEVATION	50 mt above sea level
SOIL TYPE	medium-textured soils
TRAINING SYSTEM	Rows with Guyot pruning
VINEYARD LAYOUT	2,50 x 0,80 mt
PRODUCTION PER Ha	90 quintals / ha
YIELD IN WINE	75 hl/ha
AVERAGE VINE AGE	25 years
HARVEST PERIOD	harvest in mid-September
VINIFICATION	Maceration of the grapes for up to 60 days at 18°C. Controlled fermentation with selected in-house yeasts. Malolactic fermentation takes place spontaneously at the beginning of spring
AGEING	In stainless steel, with a small portion aged in third-use barriques.
AVERAGE ANNUAL PRODUCTION	20.000 bottles
ALCOHOL	13,00 %
TOTAL ACIDITY	5,2
PH	3,4
DRY EXTRACT	29



Estate Bottled by Borgo Savaian - Cormons
a Alessandro Furlan Selection