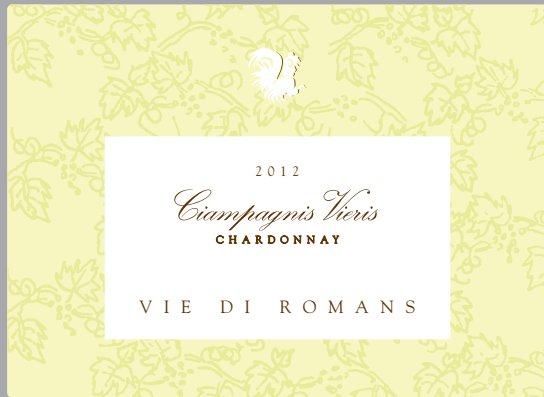


# *Ciampagnis Vieris* CHARDONNAY

2012



## VINEYARD

*Category:* white, dry

*Grape variety:* chardonnay 100%

*Source vineyard:* Ciampagnis Vieris

*Geographical area:* Friuli Isonzo Rive Alte

*Place:* Mariano del Friuli (GO)

*Average planting age:* 21 years

*Vine density:* 6,000 vines/ha

(2,428 vines/acre)

*Yield per hectare and per vine:* 6,984 kg/ha

(6,230 lbs/ac) and 1.16 kg/vine

*Layout:* 2.40 x 0.70 m - 1.60 x 1 m

*Area:* 5.43 ha (13.42 ac) in production

*Elevation:* 32 m (105 ft)

*Exposure:* North-South

*Training method:* simple guyot  
and spur pruning

*Soils profile:* rather shallow, with generous  
gravel-pebbly texture, some clay, reddish  
hue due to presence of ferrous and  
aluminum oxides, well-drained

*Harvest period:* 15<sup>th</sup> and 16<sup>th</sup> September

## VINIFICATION

*De-stemming and crushing*

*Pre-fermentation cold maceration:* 8°C (46 °F)

*Pre-fermentation cold settling*

*Fermentation:* 16 ÷ 19°C (61-66°F)

*Yeast:* selected strains

*Length of fermentation:* 18 days

*Malolactic fermentation:* not made

*Maturation:* 6 months on the lees

*Clarification:* non-agent natural in steel

*Bottling:* 7<sup>th</sup> and 8<sup>th</sup> May 2013

*Bottle-ageing:* 10 months

## TECHNICAL DATA

*Alcohol:* 14.40 %

*Total acidity:* 4.80 g/l

*pH:* 3.48

*Estimated peak of maturation:* 5 years

*Estimated cellar life:* 15 years