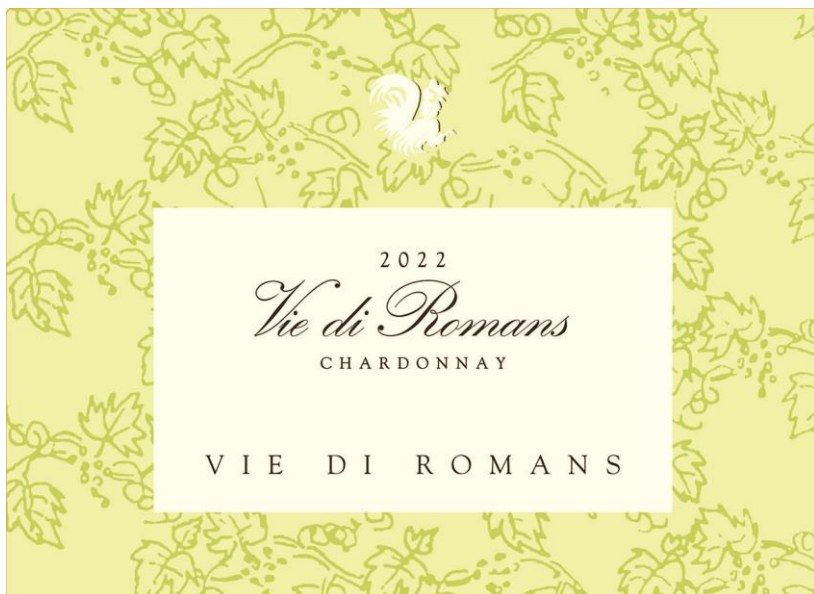


Vie di Romans 2022



VINEYARD	
<i>Category</i>	white, dry
<i>Grape variety</i>	chardonnay 100 %
<i>Source vineyard</i>	Vie di Romans
Geographical area	Friuli Isonzo Rive Alte
<i>Place</i>	Mariano del Friuli (GO)
<i>Average planting age</i>	23 years
<i>Vine density</i>	6,200-7800 vines/ha (2,509 – 3,156 vines/ac) 6,700 kg/ha (5,978 lbs/ac) and 0.96 kg/plant
<i>Yield per hectare and per vine</i>	1.60 x 0.80 m - 1.90 x 0.80 m – 1.60 x 1m
<i>Layout</i>	11.2 ha (27.67 ac) in production
<i>Area</i>	31 m (105 ft)
<i>Elevation</i>	North - South and East – West
<i>Exposure</i>	Simple guyot and spur pruning
<i>Training method</i>	Medium deep, with moderate gravel-pebbly
<i>Soil profile</i>	texture, clay of reddish hue due to presence of ferrous and aluminum oxides

Harvest period 7th, 8th, 9th, 10th and 13th September 2022

VINIFICATION

<i>De-stemming and crushing</i>	8 °C (46 °F)
<i>Pre-fermentation cold maceration</i>	
<i>Pre fermentation cold settling</i>	16 ÷ 19 °C (61 - 66 °F)
<i>Fermentation</i>	
<i>Yeast</i>	Selected strains
<i>Length of fermentation</i>	20 - 26 days
<i>Malolactic fermentation</i>	not made
<i>Maturation</i>	9 months on the lees
<i>Clarification</i>	non-agent natural in steel
<i>Bottling</i>	13 th , 17 th , 18 th and 19 th July 2023
<i>Bottle-ageing</i>	8 months

TECHNICAL DATA

<i>Alcohol</i>	14.43 %
<i>Total acidity</i>	5.67 g/l
<i>pH</i>	3.35
<i>Estimated pick of maturation</i>	9 years
<i>Estimated cellar life</i>	18 years