

2017 ■

VINEYARD

Category: white, dry

Grape variety: chardonnay 100%

Source vineyard: Vie di Romans

Geographical area: Friuli Isonzo Rive Alte

Place: Mariano del Friuli (GO)

Average planting age: 20 years

Vine density: 6,000 - 7,800 vines/ha

(2,428 - 3,156 vines/acre)

Yield per hectare and per vine: 6,100 kg/ha

(5,442 lbs/ac) and 1.02 - 0.78 kg/plant

Layout: 1.60 x 0.80 m - 1.60 x 1 m

Area: 9.95 ha (24.59 ac) in production

Elevation: 31 m (105 ft)

Exposure: North-South and East-West

Training method: Simple guyot and spur pruning

Soils profile: Medium deep, with moderate

gravel-pebbly texture, clay of reddish hue due

to presence of ferrous and aluminum oxides

Harvest period: 13th, and 14th September 2017

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: 20 days

Malolactic fermentation: not made

Maturation: 10 months on the lees

Clarification: non-agent natural in steel

Bottling: 18th, 19th and 20th July 2018

Bottle-ageing: 8 months

TECHNICAL DATA

Alcohol: 14.16 %

Total acidity: 5.43 g/l

pH: 3.38

Estimated peak of maturation: 9 years

Estimated cellar life: 20 years

Vie di Romans CHARDONNAY

