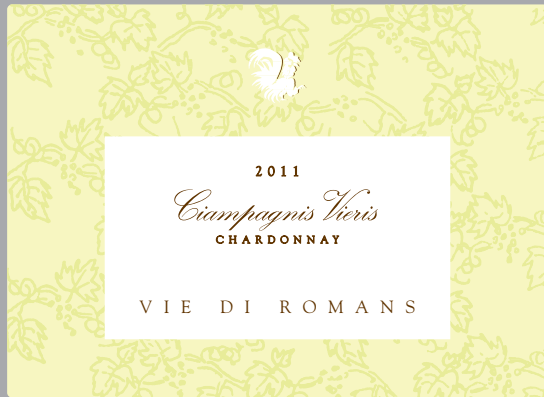


Ciampagnis Vieris CHARDONNAY

2011



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: 20 years

Vine density: 6,000 vines/ha
(2,428 vines/acre)

Yield per hectare and per vine: 7,917 kg/ha
(5,669 lbs/ac) and 1,32 kg/vine

Layout: 2.40 x 0.70 m - 1.60 x 1 m

Area: 4.61 ha (11.39 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: 6th and 7th 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: 20 days

Malolactic fermentation: not made

Maturation: 6 months on the lees

Clarification: non-agent natural in steel

Bottling: 23 May, 2012

Bottle-ageing: 10 months

TECHNICAL DATA

Alcohol: 14.4%

Total acidity: 5.6 g/l

pH: 3.38

Estimated peak of maturation: 6 years

Estimated cellar life: 15 years