

# Vos dai Ciamps 2020



<b>VINEYARD</b>	
<i>Category</i>	red, dry
<i>Grape variety</i>	merlot 100 %
<i>Source vineyard</i>	Fratta
<b>Geographical area</b>	Friuli Isonzo Rive Alte
<i>Place</i>	Mariano del Friuli (GO)
<i>Average planting age</i>	11 years
<i>Vine density</i>	7,800 vines/ha (3,156 vines/ac)
<i>Yield per hectare and per vine</i>	5,900 kg/ha (5,264 lbs/ac) and 0.76 kg/plant
<i>Layout</i>	2.40 x 0.70 m – 1.90 x 0.80 m
<i>Area</i>	0.95 ha (2.34 ac) in production
<i>Elevation</i>	31 - 32 m (101 - 105 ft)
<i>Exposure</i>	East-West
<i>Training method</i>	simple guyot
<i>Soil profile</i>	Deep, with two distinct layers: the upper one is clay and slightly acid, without gravel and decalcified; while the deeper one is made up of silt, sand and calcareous, rich in dolomite and calcareous minerals.
<i>Harvest period</i>	30 <sup>th</sup> September 2020
<b>VINIFICATION</b>	
<i>De-stemming and crushing</i>	
<i>Skin contact</i>	28 days, plunging and delestage applied
<i>Fermentation vessel</i>	Stainless still fermentation vats
<i>Pre fermentation cold settling</i>	
<i>Fermentation</i>	18 ÷ 30°C (64 – 86 °F)
<i>Yeast</i>	selected strains
<i>Length of fermentation</i>	12 days
<i>Malolactic fermentation</i>	complete
<i>Maturation</i>	18 months in barrels, followed by 8 months in steel until completion of natural clarification
<i>Clarification</i>	
<i>Bottling</i>	29 <sup>th</sup> December 2022
<i>Bottle-ageing</i>	14 months
<b>TECHNICAL DATA</b>	
<i>Alcohol</i>	14.62 %
<i>Total acidity</i>	6.19 g/l
<i>pH</i>	3.49
<i>Estimated pick of maturation</i>	12 years
<i>Estimated cellar life</i>	22 years