

2010 ■

# *Vie di Romans* CHARDONNAY

## 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:* 17 years

*Vine density:* 6,000 vines/ha

(2,428 vines/acre)

*Yield per hectare and per vine:* 5,227 kg/ha

(4,667 lbs/ac) and 0,87 kg/vine

*Layout:* 2.40 x 0.70 m - 1.90 x 0.80 m -

1.60 x 1 m

*Area:* 8.61 ha (21.27 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:* 23<sup>rd</sup> and 24<sup>th</sup> September

## VINIFICATION

*De-stemming and crushing*

*Pre-fermentation cold maceration:* 8 °C

*Pre-fermentation cold settling*

*Fermentation:* 16 ÷ 19 °C (61 - 66 °F)

*Yeast:* selected strains

*Length of fermentation:* 25 days

*Malolactic fermentation:* not made

*Maturation:* 8 months on the lees

*Clarification:* non-agent natural in steel

*Bottling:* mid of June, 2011

*Bottle-ageing:* 9 months

*Production:* 39,811 - 750 ml bottles, 600 magnums (1.5 l.), 78 jeroboams (3 l.), 30 (5 l.) - bottles, 972 - 375 ml half bottles

## TECHNICAL DATA

*Alcohol:* 14.70 %

*Total acidity:* 5.66 g/l

*pH:* 3.40

*Estimated peak of maturation:* 9 years

*Estimated cellar life:* 20 years

