

## 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:* 18 years

*Vine density:* 6,000 - 7,800 vines/ha  
(2,428 - 3,156 vines/acre)

*Yield per hectare and per vine:* 5,740 kg/ha (5,121 lbs/acre) and 0.96 - 0.74 kg/plant

*Layout:* 1.60 x 0.80 m - 1.60 x 1m  
- 1.90 x 0.80 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:* 17<sup>th</sup>, 18<sup>th</sup>, 19<sup>th</sup> and 21<sup>st</sup> 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:* 22 days

*Malolactic fermentation:* not made

*Maturation:* 9 months on the lees

*Clarification:* non-agent natural in steel

*Bottling:* 19<sup>th</sup>, 20<sup>th</sup> and 21<sup>st</sup> July 2016

*Bottle-ageing:* 8 months

## TECHNICAL DATA

*Alcohol:* 13.70 %

*Total acidity:* 5.25 g/l

*pH:* 3.32

*Estimated peak of maturation:* 10 years

*Estimated cellar life:* 22 years

# Vie di Romans CHARDONNAY

