

2019 ■

## 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:* 22 years

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

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

*Yield per hectare and per vine:* 5,900 kg/ha

(5,264 lbs/ac) and 0.99 kg/plant

*Layout:* 1.60 x 0.80 m - 1.90 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:* 14<sup>th</sup>, 20<sup>th</sup>

and 21<sup>st</sup> September 2019

## 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 - 25 days

*Malolactic fermentation:* not made

*Maturation:* 9 months on the lees

*Clarification:* non-agent natural in steel

*Bottling:* 24<sup>th</sup>, 27<sup>th</sup> and 28<sup>th</sup> July 2020

*Bottle-ageing:* 10 months

## TECHNICAL DATA

*Alcohol:* 14.12 %

*Total acidity:* 5.87 g/l

*pH:* 3.52

*Estimated peak of maturation:* 10 years

*Estimated cellar life:* 20 years

# Vie di Romans CHARDONNAY

