

2021 ■

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: 24 years

Vine density: 7,800 - 6,500 - 6,200 vines/ha
(3,156 - 2,630 - 2,509 vines/acre)

Yield per hectare and per vine: 6,650 kg/ha

(5,933 lbs/ac) and 0.85 - 1.02 - 1.07 kg/plant

Layout: 1.60 x 0.80 m - 1.90 x 0.80 m

1.60 x 1 m

Area: 10.75 ha (26.56 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: 24th, 25th, 26th
and 27th September 2021

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: 29 - 30 days

Malolactic fermentation: not made

Maturation: 9 months on the lees

Clarification: non-agent natural in steel

Bottling: 18th, 19th, 20th and 21st July 2022

Bottle-ageing: 8 months

TECHNICAL DATA

Alcohol: 14.42 %

Total acidity: 5.96 g/l

pH: 3.42

Estimated peak of maturation: 10 years

Estimated cellar life: 20 years

Vie di Romans CHARDONNAY

