

2014 ■

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: 21 years

Vine density: 6,000 vines/ha

(2,428 vines/acre)

Yield per hectare and per vine: 6,103 kg/ha
(5,445 lbs/ac) and 1.02 kg/plant

Layout: 1.90 x 0.80 m – 1.60 x 1m

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: 16th, 17th and 18th 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: 20 days

Malolactic fermentation: not made

Maturation: 9 months on the lees

Clarification: non-agent natural in steel

Bottling: 28th and 29th July 2015

Bottle-ageing: 8 months

TECHNICAL DATA

Alcohol: 13.25 %

Total acidity: 5.50 g/l

pH: 3.48

Estimated peak of maturation: 9 years

Estimated cellar life: 20 years

