

2009 ■

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: 16 years

Vine density: 6,000 vines/ha

(2,428 vines/acre)

Yield per hectare and per vine: 6,000 kg/ha

(5,357 lbs/ac) and 1,00 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: 6th, 7th and 10th 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: 30 days

Malolactic fermentation: not made

Maturation: 8 months on dead yeast cells

Clarification: non-agent natural in steel

Bottling: Mid of June, 2010

Bottle-ageing: 9 months

Production: 45,178 - 750 ml bottles,

500 magnums (1.5 l.), 70 jeroboams

(3 l.), 30 (5 l.) - bottles, 2,004 - 375 ml half bottles

TECHNICAL DATA

Alcohol: 14.70 %

Total acidity: 5.6 g/l

pH: 3.24

Estimated peak of maturation: 8 years

Estimated cellar life: 17 years

