

# Ciampagnis CHARDONNAY

2015



## VINEYARD

*Category:* white, dry

*Grape variety:* chardonnay 100%

*Source vineyard:* Ciampagnis

*Geographical area:* Friuli Isonzo Rive Alte

*Place:* Mariano del Friuli (GO)

*Average planting age:* 24 years

*Vine density:* 6,000 vines/ha  
(2,428 vines/acre)

*Yield per hectare and per vine:* 7,320 kg/ha  
(6,531 lbs/ac) and 1.12 kg/vine

*Layout:* 2.40 x 0.70 m - 1.60 x 1 m

*Area:* 5.43 ha (13.42 ac) in production

*Elevation:* 32 m (105 ft)

*Exposure:* North-South

*Training method:* simple guyot  
and spur pruning

*Soils profile:* rather shallow, with generous gravel-  
pebbly texture, some clay of reddish hue due to  
presence of ferrous and aluminium oxides, well  
drained

*Harvest period:* 12<sup>th</sup>, 15<sup>th</sup> and 16<sup>th</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:* 18 days

*Malolactic fermentation:* not made

*Maturation:* 8 months on the lees

*Clarification:* non-agent natural in steel

*Bottling:* 13<sup>th</sup> and 14<sup>th</sup> June 2016

*Bottle-ageing:* 10 months

## TECHNICAL DATA

*Alcohol:* 13.50 %

*Total acidity:* 5.30 g/l

*pH:* 3.30

*Estimated peak of maturation:* 8 years

*Estimated cellar life:* 20 years