

Ciampagnis CHARDONNAY

2016



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: 16 years

Vine density: 6,000 vines/ha

(2,428 vines/acre)

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

(5,004 lbs/ac) and 1 kg/vine

Layout: 2.40 x 0.70 m - 1.60 x 1 m

Area: 7.83 ha (19.35 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: 13th, 21st 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: 16 days

Malolactic fermentation: not made

Maturation: 8 months on the lees

Clarification: non-agent natural in steel

Bottling: 6th and 7th June 2017

Bottle-ageing: 10 months

TECHNICAL DATA

Alcohol: 14.03 %

Total acidity: 5.28 g/l

pH: 3.40

Estimated peak of maturation: 6 years

Estimated cellar life: 15 years