

Ciampagnis Vieris 2007



VINEYARD	
<i>Category</i>	white, dry
<i>Grape variety</i>	chardonnay 100 %
<i>Source vineyard</i>	Ciampagnis Vieris
<i>Geographical area</i>	Friuli Isonzo Rive Alte
<i>Place</i>	Mariano del Friuli (GO)
<i>Average planting age</i>	16 years
<i>Vine density</i>	6,000 vines/ha (2,428 vines/acre)
<i>Yield per hectare and per vine</i>	7,050 kg/ha (6,292 lbs/ac) and 1.18 kg/vine
<i>Layout</i>	2.40 x 0.70 m – 1.60 x 1 m
<i>Area</i>	4.61 ha (11.39 ac) in production
<i>Elevation</i>	32 m (105 ft)
<i>Exposure</i>	North – South
<i>Training method</i>	simple guyot
<i>Soils profile</i>	rather shallow, with generous gravel- pebbly texture, some clay, reddish hue due to presence of ferrous and aluminum oxides, well-drained
<i>Harvest period</i>	9 th and 10 th September

VINIFICATION	
<i>De-stemming and crushing</i>	
<i>Pre-fermentation cold maceration</i>	8 °C (46 °F)
<i>Pre-fermentation cold settling</i>	
<i>Fermentation</i>	16 ÷ 19 °C (61 – 66 °F)
<i>Yeast</i>	selected strains
<i>Length of fermentation</i>	15 ÷ 18 days
<i>Malolactic fermentation</i>	complete
<i>Maturation</i>	6 months on dead yeast cells
<i>Clarification</i>	non-agent natural in steel
<i>Bottling</i>	beginning of June
<i>Bottle-ageing</i>	12 months
<i>Production</i>	30,343 — 750 ml bottles

TECHNICAL DATA	
<i>Alcohol</i>	14.15 %
<i>Total acidity</i>	4.7 g/l
<i>pH</i>	3.48
<i>Estimated peak of maturation</i>	5 years
<i>Estimated cellar life</i>	12 years