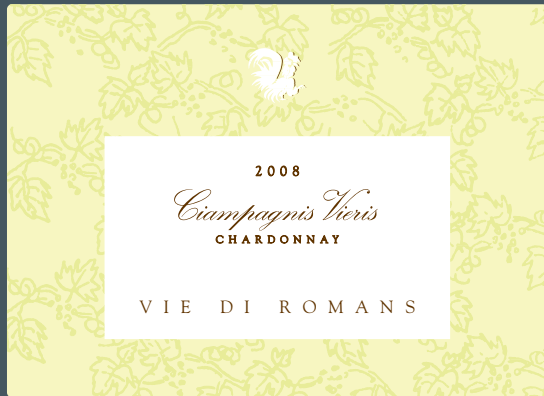


Ciampagnis Vieris CHARDONNAY

2008



VINEYARD

Category: white, dry

Grape variety: chardonnay 100 %

Source vineyard: Ciampagnis Vieris

Geographical area: Friuli Isonzo Rive Alte

Place: Mariano del Friuli (GO)

Average planting age: 17 years

Vine density: 6,000 vines/ha

(2,428 vines/acre)

Yield per hectare and per vine: 6,940 kg/ha

(6,194 lbs/ac) and 1.15 kg/vine

Layout: 2.40 x 0.70 m - 1.60 x 1 m

Area: 4.61 ha (11.39 ac) in production

Elevation: 32 m (105 ft)

Exposure: North - South

Training method: simple guyot

Soils profile: rather shallow, with generous gravel-pebbly texture, some clay, reddish

hue due to presence of ferrous and

aluminum oxides, well-drained

Harvest period: 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: complete

Maturation: 6 months on dead yeast cells

Clarification: non-agent natural in steel

Bottling: beginning of June

Bottle-ageing: 11 months

Production: 29,063 -- 750 ml bottles,

1,501 - 375 ml half bottles

TECHNICAL DATA

Alcohol: 14.55 %

Total acidity: 4.80 g/l

pH: 3.46

Estimated peak of maturation: 5 years

Estimated cellar life: 12 years