



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: 19 years
Vine density: 6,200 - 7,800 vines/ha
(2,509 - 3,156 vines/acre)
Yield per hectare and per vine: 5,800 kg/ha
(5,166 lbs/ac) and 0.93 kg/vine
Layout: 2.40 x 0.70 m - 1.60 x 1 m
Area: 9.32 ha (23 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: 8th, 9th, 10th
and 16th and 17st September 2024

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: 20th and 21st May 2025
Bottle-ageing: 10 months

TECHNICAL DATA

Alcohol: 13.08 %
Total acidity: 5.36 g/l
pH: 3.46
Estimated peak of maturation: 8 years
Estimated cellar life: 18 years