

2024 ■

## VINEYARD

*Category:* white, dry

*Grape variety:* chardonnay 100%

*Source vineyard:* Vie di Romans

*Geographical area:* Friuli Isonzo Rive Alte

*Place:* Mariano del Friuli (GO)

*Average planting age:* 25 years

*Vine density:* 6,000 - 7,800 vines/ha  
(2,428 - 3,156 vines/acre)

*Yield per hectare and per vine:* 6,600 kg/ha  
(5,878 lbs/ac) and 1.01 kg/plant

*Layout:* 1.60 x 0.80 m - 1.90 x 0.80 m  
1.60 x 1 m

*Area:* 11.56 ha (28.56 ac) in production

*Elevation:* 31 m (105 ft)

*Exposure:* North-South and East-West

*Training method:* simple guyot and spur pruning

*Soils profile:* Medium deep, with moderate gravel-pebbly texture, clay of reddish hue due to presence of ferrous and aluminum oxides

*Harvest period:* 7<sup>th</sup>, 8<sup>th</sup>, 10<sup>th</sup> and 11<sup>th</sup>

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:* 21 days

*Malolactic fermentation:* not made

*Maturation:* 9 months on the lees

*Clarification:* non-agent natural in steel

*Bottling:* 14<sup>th</sup>, 15<sup>th</sup>, 16<sup>th</sup> and 17<sup>th</sup> July 2025

*Bottle-ageing:* 9 months

## TECHNICAL DATA

*Alcohol:* 13.48 %

*Total acidity:* 5.66 g/l

*pH:* 3.37

*Estimated peak of maturation:* 8 years

*Estimated cellar life:* 18 years

# Vie di Romans CHARDONNAY

