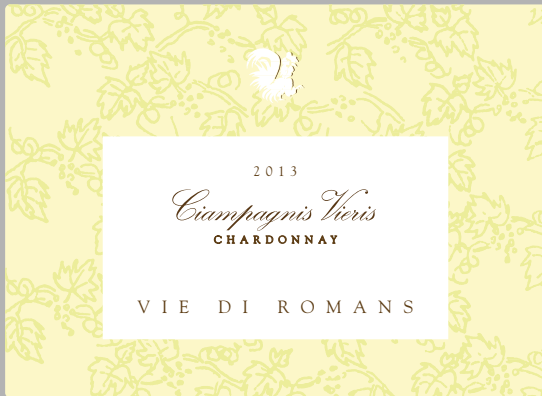


Ciampagnis Vieris CHARDONNAY

2013



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: 22 years

Vine density: 6,000 vines/ha
(2,428 vines/acre)

Yield per hectare and per vine: 6,716 kg/ha
(5,991 lbs/ac) and 1.11 kg/vine

Layout: 2.40 x 0.70 m - 1.60 x 1 m

Area: 5.43 ha (13.42 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: 23rd and 24th 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: 21 days

Malolactic fermentation: not made

Maturation: 6 months on the lees

Clarification: non-agent natural in steel

Bottling: 12th and 13th May 2014

Bottle-ageing: 10 months

TECHNICAL DATA

Alcohol: 14.00 %

Total acidity: 5.50 g/l

pH: 3.41

Estimated peak of maturation: 6 years

Estimated cellar life: 16 years