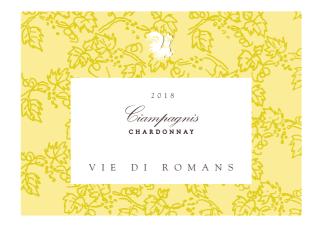
Ciampagnis Chardonnay



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: 18 years

Vine density: 6,000 vines/ha

(2,428 vines/acre)

Yield per hectar and per vine: 5,800 kg/ha (5,174 lbs/ac) and 0,96 kg/vine

Layout: 2.40 x 0.70 m - 1.60 x 1 m

Area: 7.83 ha (19.35 ac) in production

Elevation: 32 m (105 ft) Exposure: North-South

Training method: simple guyot

and spur pruning

Soils profile: rather shallow, with generous gravelpebbly texture, some clay of reddish hue due to presence of ferrous and aluminium oxides, well

drained

Harvest period: 3 Ith, August, 4th and 5th September 2018

VINIFICATION

De-stamming 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: 14 - 16 days

Malolactic fermentation: not made

Maturation: 9 months on the lees

Clarification: non-agent natural in steel

Bottling: 19^{th} and 20^{th} June 2019

Bottle-ageing: 9 months

TECHNICAL DATA

Alcohol: 13.94 %

Total acidity: 5.18 g/l

pH: 3.51

Estimated peak of maturation: 6 years

Estimated cellar life: 16 years