

# Ciampagnis CHARDONNAY

2018



## 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 hectare 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 gravel-  
pebbly texture, some clay of reddish hue due to  
presence of ferrous and aluminium oxides, well  
drained

*Harvest period:* 31<sup>th</sup>, August, 4<sup>th</sup>  
and 5<sup>th</sup> September 2018

## 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:* 14 - 16 days

*Malolactic fermentation:* not made

*Maturation:* 9 months on the lees

*Clarification:* non-agent natural in steel

*Bottling:* 19<sup>th</sup> and 20<sup>th</sup> 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