



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: 21 years
Vine density: 6,200 - 7,800 vines/ha
(2,509 - 3,156 vines/acre)
Yield per hectare and per vine: 6,385 kg/ha
(5,694 lbs/ac) and 1.02 - 0,82 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: 12nd, 27th and 28th September 2021

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: 20 - 22 days
Malolactic fermentation: not made
Maturation: 9 months on the lees
Clarification: non-agent natural in steel
Bottling: 12th, and 13th July 2022
Bottle-ageing: 8 months

TECHNICAL DATA

Alcohol: 13.86 %
Total acidity: 6.15 g/l
pH: 3.51
Estimated peak of maturation: 9 years
Estimated cellar life: 18 years