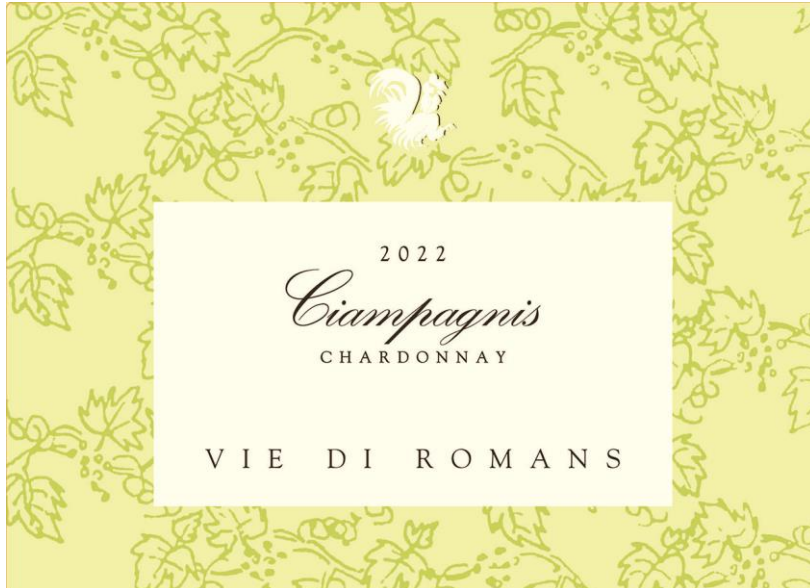


Ciampagnis 2022



VINEYARD

<i>Category</i>	white, dry
<i>Grape variety</i>	chardonnay 100%
<i>Source vineyard</i>	Ciampagnis
<i>Geographical area</i>	Friuli Isonzo Rive Alte
<i>Place</i>	Mariano del Friuli (GO)
<i>Average planting age</i>	19 years
<i>Vine density</i>	6,200-7,800 vines/ha (2,428-3,156 vines/ac)
<i>Yield per hectare and per vine</i>	5,900 kg/ha (5,265 lbs/ac) and 0.85 kg/vine
<i>Layout</i>	1.60 x 1. m – 1.60 x 0.80 m
<i>Area</i>	9.32 ha (23.03ac) in production
<i>Elevation</i>	32 m (105 ft)
<i>Exposure</i>	North – South
<i>Training method</i>	simple guyot and spur pruning
<i>Soil profile</i>	Rather shallow, with generous gravel-pebbly texture, some clay of reddish hue due to presence of ferrous and aluminium oxides, well drained
<i>Harvest period</i>	12 st and 14 th September 2022

VINIFICATION

<i>De-stemming and crushing</i>	
<i>Pre-fermentation cold maceration</i>	8 °C (46 °F)
<i>Pre fermentation cold settling</i>	
<i>Fermentation</i>	16 ÷ 19 °C (61-66°F)
<i>Yeast</i>	Selected strains
<i>Length of fermentation</i>	18-20 days
<i>Malolactic fermentation</i>	not made
<i>Maturation</i>	8 months on the lees
<i>Clarification</i>	Non-agent natural in steel
<i>Bottling</i>	16 th , 17 th , 18 th and 19 th May 2023
<i>Bottle-ageing</i>	9 months

TECHNICAL DATA

<i>Alcohol</i>	14.50%
<i>Total acidity</i>	5.70 g/l
<i>pH</i>	3.43
<i>Estimated pick of maturation</i>	7 years
<i>Estimated cellar life</i>	16 years