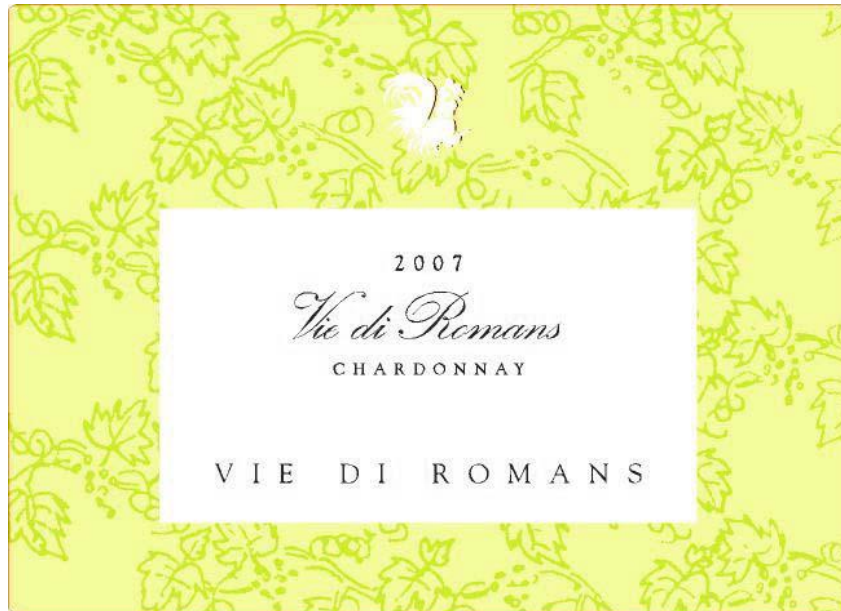


# Vie di Romans 2007



## VINEYARD

<i>Category</i>	white, dry
<i>Grape variety</i>	chardonnay 100 %
<i>Source vineyard</i>	Vie di Romans
<i>Geographical area</i>	Friuli Isonzo Rive Alte
<i>Place</i>	Mariano del Friuli (GO)
<i>Average planting age</i>	14 years
<i>Vine density</i>	6,000 vines/ha (2,428 vines/acre)
<i>Yield per hectare and per vine</i>	6,500 kg/ha (5,802 lbs/ac) and 1,08 kg/vine
<i>Layout</i>	2.40 x 0.70 m – 1.90 x 0.80 m – 1.60 x 1 m
<i>Area</i>	8.61 ha (21.27 ac) in production
<i>Elevation</i>	31 m (105 ft)
<i>Exposure</i>	North – South and East - West
<i>Training method</i>	Simple guyot and spur pruning
<i>Soils profile</i>	Medium deep, with moderate gravel-pebbly texture, clay of reddish hue due to presence of ferrous and aluminum oxides
<i>Harvest period</i>	from 5 <sup>th</sup> to 8 <sup>th</sup> September

## VINIFICATION

<i>De-stemming and crushing</i>	
<i>Pre-fermentation cold maceration</i>	8 °C
<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 ÷ 24 days
<i>Malolactic fermentation</i>	complete
<i>Maturation</i>	8 months on dead yeast cells
<i>Clarification</i>	non-agent natural in steel
<i>Bottling</i>	beginning of June
<i>Bottle-ageing</i>	12 months
<i>Production</i>	50,868, 460 magnums (1.5 l.), 66 jeroboams (3 l.), 25 (5 l.) - bottles

## TECHNICAL DATA

<i>Alcohol</i>	14.35 %
<i>Total acidity</i>	4.6 g/l
<i>pH</i>	3.34
<i>Estimated peak of maturation</i>	4 years
<i>Estimated cellar life</i>	12 years