

2008 ■

Vie di Romans CHARDONNAY

VINEYARD

Category: white, dry

Grape variety: chardonnay 100 %

Source vineyard: Vie di Romans

Geographical area: Friuli Isonzo Rive Alte

Place: Mariano del Friuli (GO)

Average planting age: 15 years

Vine density: 6,000 vines/ha

(2,428 vines/acre)

Yield per hectare and per vine: 6,770 kg/ha

(6,046 lbs/ac) and 1,12 kg/vine

Layout: 2.40 x 0.70 m - 1.90 x 0.80 m -

1.60 x 1 m

Area: 8.61 ha (21.27 ac) in production

Elevation: 31 m (105 ft)

Exposure: North - South and East - West

Training method: Simple guyot and spur pruning

Soils profile: Medium deep, with moderate gravel-pebbly texture, clay of reddish hue due to presence of ferrous and aluminum oxides

Harvest period: from 22nd to 24th September

VINIFICATION

De-stemming and crushing

Pre-fermentation cold maceration: 8 °C

Pre-fermentation cold settling

Fermentation: 16 ÷ 19 °C (61 - 66 °F)

Yeast: selected strains

Length of fermentation: 25 days

Malolactic fermentation: partial

Maturation: 8 months on dead yeast cells

Clarification: non-agent natural in steel

Bottling: beginning of June

Bottle-ageing: 10 months

Production: 52,046 - 750 ml bottles,

460 magnums (1.5 l.), 78 jeroboams

(3 l.), 31 (5 l.) - bottles, 2,058 - 375 ml

half bottles

TECHNICAL DATA

Alcohol: 14.60 %

Total acidity: 5.30 g/l

pH: 3.41

Estimated peak of maturation: 6 years

Estimated cellar life: 15 years

