



# CHARDONNAY

2018 | Collio DOC

Category: white, dry  
Grapes: Chardonnay  
Location: San Floriano del Collio  
Viticultural area: Collio Goriziano



## VINEYARD

Soil profile: stratified Eocene marl and sandstone  
Training method: double-arched cane and guyot  
Average vine density: 4.000 vines /ha  
Average planting age: 39 years  
Harvest period: second half of September

## VINIFICATION

De-stemming-crushing  
Pre-fermentation cold maceration: 8°-10° C  
Pre-fermentation cold settling  
Fermentation: 16°-20° C  
Yeast: selected  
Malolactic fermentation: not made  
Maturation: 9 months on the lees  
Clarification: gravity settling  
Bottling: 26<sup>th</sup> November 2020  
Bottle-ageing: 9 months

## TECHNICAL DATA

Alcohol: 13,55 %  
Total acidity: 5,84 g/l  
pH: 3,38  
Estimated peak of maturation: 4 years  
Estimated cellar life: 15 years