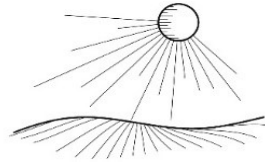


# I CAMPI



## Soave DOC Classico "Campo Vulcano"



**Denomination:** Soave DOC

**Name of the wine:** Campo Vulcano

**Grape Varieties:** Garganega 85%, Trebbiano di Soave 15%

**Area of production:** hilly area of Classical Soave

**Year of system:** from 1970 to 1998

**Density of system:** 3000 - 4000 plants/ha

**Yield per hectare:** 7000 - 9000 kg of grape per hectare

**Yield per plant:** 1,7 - 3 kg

**System disposition:** 2,5m x 1m - 3m x 1m

**Vineyard surface:** 10 ha

**Altitude of the vineyard:** 170-210 m. a.s.l.

**Exposure:** south - south east

**Training system:** Pergoletta Veronese - Guyot

**Soil:** Volcanic

**Climatic notes:** well exposed and windy area

**Harvest:** September - October

**Destemming and crushing:** yes

**Maceration:** no

**Clarification:** static - natural

**Fermentation container:** inox

**Temperatures of fermentation:** 18° C

**Yeasts:** selected in the cellar

**Fermentation length:** 15 - 20 days

**Malolactic fermentation:** partial

**Elevage:** 6 months on the yeasts with batonage

**Aging :** 6 months in stainless steel

**Bottling:** March

**Thinning in the bottle:** 6 months before sale

**Alcohol:** 12,5% Vol

**PH:** 3,31

**Total acidity:** 6,5 gr/l in tartaric acid

**Net dry extract:** 22 gr/l

**Best evolutionary peak:** 6 month from bottling

**Aging capacity:** 3-5 years