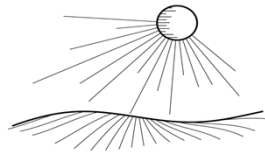


I CAMPI



Amarone della Valpolicella DOC

Campo Marna Cinquecento



Denomination : Amarone della Valpolicella DOC

Name of the wine : Campo Marna Cinquecento

Grape Varieties : Corvina and Corvinone 85%, Oseleta 10%
Croatina: 5%

Area of Production : Progno area in Cellore and Marl of Tregnago

Year of System : from 1971 to 2003

Density of System : 3000-8000 plants/hectare

Yield per hectare : 2000/5000 kg of grapes per hectare

Yield per plant : 0,6-1,2 kg of grapes

System disposition : 1x3 m and 0,65 x 2 m.

Vineyard surface : 1 ha.

Altitude of the vineyard : 270 - 520 m. A.s.l.

Exposure : south-south east

Training System : Pergoletta Veronese / Guyot

Soil : stony and marl

Climatic notes : well exposed and windy area

Harvest : September-October

Destemming and crushing : yes

Maceration : 10-15 days

Clarification : static-natural

Fermentation container : inox-wood

Temperatures of fermentation : 23-25 °C

Yeasts : selected in the cellar

Fermentation length : 10-15 days

Malolactic fermentation : complete in wood

Elevage : six months on the yeasts with batonage

Clarification : natural

Bottling : week of Easter

Thinning in the bottle : minimum 12 months before sale

Alcohol : 16 % vol. **PH** : 3,17

Total Acidity : 6,5 gr/l in Tartaric acid

Net Dry Extract : 46 gr/l

Best evolutionary peak : 3 years from bottling

Aging Capacity : very long