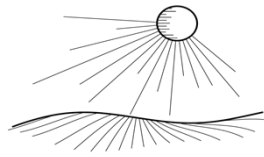


I CAMPI



Amarone della Valpolicella DOCG

Campi Lunghi



Denomination : Amarone della Valpolicella DOCG

Name of the wine : Campi Lunghi

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

Area of Production : Prognò di Cellore in Highest Illasi Valley

Year of System : from 1971 to 2003

Density of System : 3000-8000 plants/hectare

Yield per hectare : 5000/7000 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 : 6 ha.

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

Exposure : south-south east

Training System : Guyot

Soil : stony

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

Eleavage : six months on the yeasts with batonage

Clarification : natural

Bottling : week of Easter

Thinning in the bottle : minimum 12 months before sale

Alcohol : 15,5 % vol. **PH :** 3,42

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

Net Dry Extract : 42 gr/l

Best evolutionary peak : two years after bottling

Aging Capacity : very long