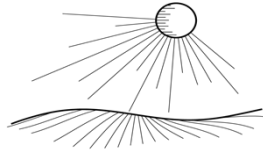


I CAMPI



Soave DOC Campo Base



Denomination : Soave DOC
Name of the wine : Campo Base
Grape Varieties : 100% Garganega

Area of Production : hilly area of Classical Soave
Year of System : from 1970 to 1998
Density of System : 3000-4000 plants/hectare
Yield per hectare : 7000-9000 kg of grapes per hectare
Yield per plant : 1,7-3 kg
System disposition: 2,5m x1 m - 3 m x 1 m.
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 : six months on the yeasts with batonage
Clarification : natural
Bottling : March
Thinning in the bottle : 1-3 months before sale

Alcohol : 12 % vol. **PH :** 3,31
Total Acidity : 6,5 gr/l in Tartaric acid
Net Dry Extract : 22 gr/l
Best evolutionary peak : 6 months from bottling
Ageing Capacity : 3-5 years