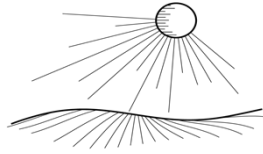


I CAMPI



Soave DOC Classico Campo Vulcano



Denomination : Soave DOC Classico

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/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 : 12,5 % 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