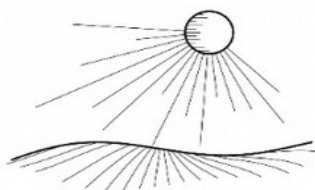


I CAMPI



Lugana DOC "Campo Argilla"



Denomination: Lugana DOC

Name of the wine: Campo Argilla

Grape: Turbiana (or Trebbiano di Lugana) 100%

Area of production: South of Garda Lake

Year of system: from 1970 to 1998

Density of system: 3000 - 4000 plants/ha

Yield per hectare: 7000 - 9000 kg/ha

System disposition: 2,5x1m - 3x1m

Vineyard surface: 2 ha

Altitude of vineyard: 50 - 100 m asl

Exposure: South - South West

Training system: Guyot

Soil: Clay

Climatic notes: Well exposed and windy area

Harvest: September - October

Destemming and crushing: yes

Maceration: no

Clarification: static - natural

Fermentation container: inox

Fermentation temperature: 18°C

Yeast: selected

Length of fermentation: 15 - 20 days

Malolactic fermentation: partial

Elevage: 6 months on yeast with batonage

Bottling: March

Thinning in the bottle: 1 - 3 months before selling

Alcohol: 13% Vol

PH: 3,31

Total acidity: 6,5 gr/litre in tartaric acid

Net dry extract: 22 gr/litre

Best evolutionary peak: 6 months from the bottling

Aging capacity: 3-5 anni