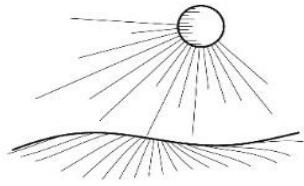


I CAMPI



Pinot Grigio DOC delle Venezie



Denomination: Pinot Grigio DOC delle Venezie

Name of the wine: Pinot Grigio

Grape Varieties: Pinot Grigio 85%

Other non-aromatic grapes 15%

Area of production: hilly area of Vicenza

Year of system: 2002

Density of system: 5000 plants/ha

Yield per hectare: 12000 kg of grape per hectare

Yield per plant: 2,4 kg

System disposition: 2 x 1m

Vineyard surface: 5 ha

Altitude of the vineyard: 150 m. a.s.l.

Exposure: south east

Training system: Guyot

Soil: Stony

Climatic notes: well exposed and windy area

Harvest: September

Destemming and crushing: yes

Maceration: no

Clarification: natural

Fermentation container: inox

Temperatures of fermentation: 14-16° C

Yeasts: selected in the cellar

Fermentation length: 15 - 20 days

Malolactic fermentation: No

Elelage: six months on the yeasts with batonage

Bottling March

Thinning in the bottle: 1 month before sale

Alcohol: 12,5% Vol

PH: 3,35

Total acidity: 5,5 gr/l

Net dry extract: 20 gr/l

Best evolutionary peak: from 3 months to 2 years

Aging capacity: 2 years