

CIAMPAGNIS CHARDONNAY

FRIULI ISONZO DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 7.8 ha

Soil composition: gravel-pebbly texture, some clay, reddish hue due to presence of iron and aluminum oxides

Training method: simple Guyot and spur pruning

Elevation: 105 ft a.s.l.

Vines/ha: 6,200-7,800 vines/ha

Exposure: North-South

Vines age: 20 years

Harvest time: September

First vintage: 1990

Production: 45,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Chardonnay
Fermentation

Container: stainless steel tanks

Length: 22 days

Temperature: 61-66 °F

Maceration

Technique: cold, pre-fermentation

Length: 20 hours

Aging

Container: stainless steel tanks

Length: 9 months sur lie

In bottle: 8 months



TECHNICAL DATA

Alcohol: 14%

Residual sugar: 0.7 g/l

Acidity: 6.15 g/l

Dry extract: 22.8 g/l



FOOD PAIRINGS

Ideal with seafood dishes, pasta, first courses, and barbecues.



TASTING NOTE

Bright straw yellow color.

The nose is intense with juicy notes of citrus fruits and apple, along with sweet notes of crystallized honey and lemon meringue.

On the palate, it is rich, fresh, medium to full-bodied, with a mineral and flavorful finish.

PRODUCER PROFILE

Estate owned by: Gallo family

Winemaker: Gianfranco Gallo

Total land under vine: 60 ha

Winery production: 300,000 bts

Region: Friuli-Venezia Giulia (Italy)

