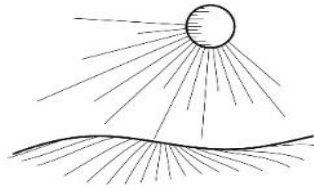


I CAMPI



Amarone della Valpolicella DOCG *"Campo Marna Cinquecento"*



Denomination: Amarone della Valpolicella DOC

Name of the wine: Campo Marna Cinquecento

Grape Varieties: Corvina and Corvinone 85%, Oseleta 10%
Croatina 5%

Area of production: Progno in Cellore and Marl of Tregnago

Year of system: from 1971 to 2003

Density of system: 3000 - 8000 plants/ha

Yield per hectare: 5 000 - 7000 kg of grape per hectare

Yield per plant: 0,6 - 1,2 kg

System disposition: 1m x 3m - 0,65m x 2m

Vineyard surface: 1 ha

Altitude of the vineyard: up to 500 m. a.s.l.

Exposure: south - south east

Training system: Pergoletta Veronese - Guyot

Soil: Stony and marl

Climatic notes: well exposed and windy area

Harvest: September - October

Destemming and crushing: yes

Maceration: 10 - 15 days

Clarification: static - natural

Fermentation container: inox - wood

Temperatures of fermentation: 23° - 25° C

Yeasts: selected in the cellar

Fermentation length: 10-15 days

Malolactic fermentation: complete in wood

Eleavage: six months on the yeasts with batonage

Aging: 3 years in new barrique + 2 years in bottle

Bottling: Week of Easter

Alcohol: 16 % Vol

PH: 3,17

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

Net dry extract: 46 gr/l

Best evolutionary peak: three year after bottling

Aging capacity: very long

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