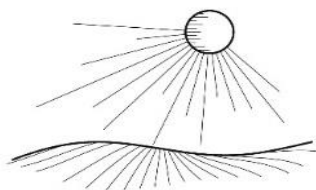


# I CAMPI



## 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