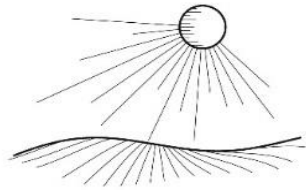


# I CAMPI



## *Pinot Grigio DOC delle Venezie Campo delle Pietre*



**Denomination:** Pinot Grigio DOC delle Venezie

**Name of the wine:** Pinot Grigio Campo delle Pietre

**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

**Elevage:** 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

