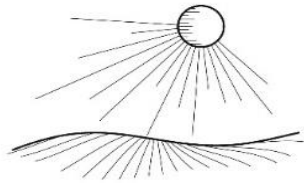


I CAMPI



Soave DOC "Campo Base"



Denomination: Soave DOC

Name of the wine: Campo Base

Grape Varieties: Garganega 100%

Area of production: hilly area of Classical Soave

Year of system: from 1970 to 1998

Density of system: 3000 - 4000 plants/ha

Yield per hectare: 7000 - 9000 kg of grape per hectare

Yield per plant: 1,7 - 3 kg

System disposition: 2,5m x 1m - 3m x 1m

Vineyard surface: 10 ha

Altitude of the vineyard: 200-300 m. a.s.l.

Exposure: south - south east

Training system: Pergoletta Veronese - Guyot

Soil: Volcanic

Climatic notes: well exposed and windy area

Harvest: September - October

Destemming and crushing: yes

Maceration: no

Clarification: static - natural

Fermentation container: inox

Temperatures of fermentation: 18° C

Yeasts: selected in the cellar

Fermentation length: 15 - 20 days

Malolactic fermentation: partial

Elevage: six months on the yeasts with batonage

Bottling: March

Thinning in the bottle: 1-3 months before sale

Alcohol: 12,5% Vol

PH: 3,31

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

Net dry extract: 22 gr/l

Best evolutionary peak: 6 month from bottling

Aging capacity: 3-5 years