

Castel ●●  
San ●●●●  
Mauro ●●

## C H A ' A R

**Designation:** CHARDONNAY - IGP Venezia Giulia

**Year of production:** 2015

**Vinification:** applying NOE® (Nuovo Orcio Enofilo) system.

From soft pressing (<2 bar) of Chardonnay grapes (85%) and Ribolla Gialla (15%) blended in the press. Separation of lees via cold decanting (12°C) for 16 hours in stainless steel tanks.

The 70% of it is put in NOE for spontaneous fermentation on wild yeasts (9 months) and the 30% is put in oak barrels (300l) for spontaneous fermentation on wild yeasts (9 months).

Assembled and bottled without stabilizers, fining agents and without filters.

Ageing in bottles for at least 4 months before the wine is put on sale.

**Vineyard:** Castel San Mauro - South South-East, 140 m s.l.m.

**Vineyard age:** 40 years (3500 vinestock / Ha)

**Soil:** uniformly composed of marls and stratified sandstones of Eocen origin (50 million years old) which erosion has formed the typical clayey soil called FLISCH OF CORMONS, most commonly called PONCA

**Training system:** TRITON

**Average yield:** 1,2 kg / vinestock

**Harvest:** beginning of September, handmade in crates

**Analysis:**

Alcohol 12,40% vol.

Residual sugar 0,14 g/l

pH 3,70

Total acidity 5,60 g/l

Volatile acidity 0,76 g/l

Total SO<sub>2</sub> 45 mg/l

Free SO<sub>2</sub> 8 mg/l

**Bottle size:** 0,75 l

CASTEL SAN MAURO

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