



HAUSUM

MARCHE
Indicazione Geografica Protetta
CHARDONNAY

2017

From polyclonal Chardonnay grapes grown in accordance with the most natural agronomic criteria, picked exclusively from our vineyard, cultivated in the heart of the river valley Hausum – today's Aso, where fertile alluvial soils and significant temperature variations around grape maturation times give the wine fragrant and elegant aromatic notes. Ideal as a refined aperitif, perfect with seafood or white meat dishes.

Best served at 10 – 12 ° C



Solo dalle nostre uve biologiche,
raccolte e selezionate a mano



Technical card

Wine

Name:	Hausum
Origin of the name:	This is the name that the Ancient Romans gave to river Aso
Denomination:	Marche Chardonnay I.G.P. (label guaranteeing Geographical Area of Origin)
Year of production:	2017
Grapes:	Polyclonal Chardonnay (n° 6 clones)
Production potential:	15.000 bottles
Area of Origin:	Ortezzano, territory of "MARCA FERMANA" (FM)
Place:	Valdaso of Ortezzano

Soil

Physical / Chemical Features:	Medium texture, originally alluvial soil
Position:	Plain
Altitude:	150 metres above the sea level

Vineyards

Age:	Chardonnay: 13 years
Vineyard farm system:	Espalier
Vineyard farm form:	Guyot
Measurements:	m 2,5 x 0,8
Surface area:	Ha 2
Yield:	Chardonnay Q.li 70
Harvest time:	First ten days of September

Grapes:	ORGANIC FARMING CERTIFIED GRAPES
Thinning:	Not conducted
Selection	Manual for every bunch of grapes, during harvest
Harvest:	Manual in 200-250 kg bins

Wine making:	Within half an hour from being picked, grapes are destalked, and, with the aid of a heat exchanger, immediately taken to a temperature of 5-6°C. The grapes macerate at a constant temperature for about 48 hours. Afterwards the grapes are softly pressed up to a maximum yield of 50% of grape must, which is decanted 24 hours at 8°C. The clear must, racked and inoculated with selected yeasts, fermenting at controlled temperature (14-16 °C) for about 12 days. After fermentation, the coarser lees are removed, and the product is aged "sur lie" for about 4 months.
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Stabilization:	Static cooling in a special container and filtering at 0.45 micron
Refining:	In bottles in an air-conditioned room for not less than 2 months.
Packaging:	Boxes of 6 bottles on pallets of 95 boxes

Main analytical parameters:

Alcohol	13 % vol.
Total acidity:	4,9 gr/ lt
Total sulphites:	98 mg/ lt
Free sulphites:	30 mg/ lt