



VINI BIOLOGICI  
**SGALY**<sup>®</sup>  
*Naturali Sensazioni*<sup>®</sup>

**HAUSUM**

MARCHE  
Indicazione Geografica Protetta  
**CHARDONNAY**

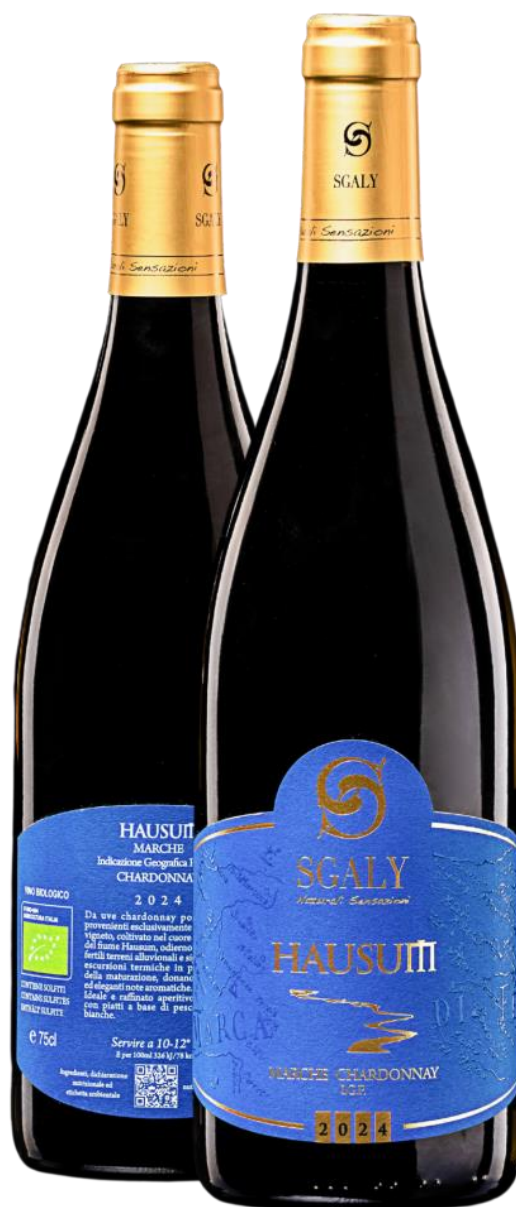
**2024**

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

<b>Name:</b>	Hausum
<b>Origin of the name:</b>	This is the name that the Ancient Romans gave to river Aso
<b>Denomination:</b>	Marche Chardonnay I.G.P. (label guaranteeing Geographical Area of Origin)
<b>Year of production:</b>	2024
<b>Grapes:</b>	Polyclonal Chardonnay (n° 6 clones)
<b>Production potential:</b>	15.000 bottles
<b>Area of Origin:</b>	Ortezzano, territory of "MARCA FERMANA" (FM)
<b>Place:</b>	Valdaso of Ortezzano

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### Soil

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

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### Vineyards

<b>Age:</b>	Chardonnay: 19 years
<b>Vineyard farm system:</b>	Espalier
<b>Vineyard farm form:</b>	Guyot
<b>Measurements:</b>	m 2,5 x 0,8
<b>Surface area:</b>	Ha 2
<b>Yield:</b>	Chardonnay Q.li 70
<b>Harvest time:</b>	First ten days of September

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<b>Grapes:</b>	ORGANIC FARMING CERTIFIED GRAPES
<b>Thinning:</b>	Not conducted
<b>Harvest:</b>	Mechanics with own grape harvester

**Wine making:** Destemming, followed by soft pressing and thermal reduction of the must at 5-6° C with the aid of an exchanger; static clarification of the free-run must only in a thermo-conditioned steel fermenter for 48 hours.  
Tapping of the clear must and fermentation at a controlled temperature for approximately 20 days.

Racking and subsequent racking. Ageing on the fine lees for at least 3 months  
**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 90 boxes

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<b>Alcohol</b>	13,5 % vol.
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