



SGALY
AZIENDA AGRICOLA

HAUSUM



*From polyclonal chardonnay grapes,
result of the most natural agronomist's
rules, exclusively coming from our
vineyard growing in the heart of river
Hausum (today's Aso), where fertiles
alluvial soils and significant temperature
ranges as ripening draws near, give
fragrant and smart aromatic notes.*

*Ideal as a fine aperitif, it's also perfect
with fish based courses or white meat.*

Serve at 10° 12°C.



TECHNICAL CARD

Self Management Commercial Farm

Organic farming in accordance with the E.E.C. Regulation 2092/91

WINE

Name HAUSUM
Origin of the name This is the name that the ancient romans gave to river Aso
Denomination I.G.T. (label guaranteeing the geographical place of production of the wine).
Year of production 2007
Grapes Polyclonal Chardonnay (clones:VCR 10-VCR4-R8-ISMA105-CL121 ISV5)
Quantity of bottles produced No. 13000
Lands of production Valley of the river Aso of Ortezzano
(ancient village halfway between Sibillini Mountains and the Adriatic Sea)

LANDS

Physical/ chemical features Mixed mixture, originally alluvial soil
Location Plain
Altitude 150 metres above the sea level

VINEYARDS

Age 3 years
Vineyard farm system Espalier
Vineyard farm form Guyot
Measurement 2,5 x 0,8 meters
Vine stumps/hectars 5000
Surface area Ha 2
Yield Naturally 80 quintals/hectar with no thinning out
Harvest time The last ten days of august.

GRAPES

Certification ORGANIC FARMING CERTIFIED GRAPES
Selection Manual for every single bunch of grapes, during the harvest
Harvest Manual in 200 Kg Bins

Wine- making

Within half an hour from the harvest, the grapes are put in a special machine which removes the stalks , and, with the aid of an exchanger of heat, immediately Taken to a temperature of 6°C
The grapes keep on macerating at a constant temperature in a fermenting vat for about 48 hours to extol the fragrance.
Afterward the grapes are softly pressed up to a maximum yield of 50% of grape must that has to decant 24 hours at 8°C. The limpid grape must, transferred and inoculated With wild yeasts, goes on fermenting at a constant temperature (11-12°C) for about 20 days. After the fermentation, deprived of the coarsest dregs, the product gets Refined on the finest dregs for about 4 months.

STABILIZATION

Cooling and filtering at 0,45 micron.

REFINING

In bottles in an air conditioned room for not less than 2 months.

PACKAGING

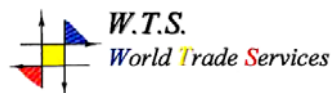
6 bottles boxes on pallets containing 105 boxes

MAIN ANALYTICAL PARAMETERS

Alcohol	13,54	% vol
total acidity	5,8	grams/liter
total sugar	1,8	grams/liter
Net extract	23,5	grams/liter
PH	3,69	

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