

Chardonnay 2012

DENOMINATION:

Venezia Giulia IGT

GENERAL INFORMATION:

A lovely straw yellow introduces Attems Chardonnay, followed by rich aromas of ripe apple. Full and well structured on the palate, it shows appreciable weight and a crisp mineral edge.

VINTAGE REPORT:

The 2012 growing season began a bit early in respect to past years for some grape varieties – the most precocious – while for the other late-blooming varieties germination was according to the usual “calendar”. Pinot Grigio, Sauvignon, Chardonnay and Pinot Bianco, especially in the highest-altitude and most exposed areas, began germination in the last ten days of March. These varieties, at lower altitudes, and all other varieties began germination after the first week of April. The months of April and May were, on average rainy with temperatures slightly higher than usual; this guaranteed regular and constant growth of the fruiting canes. During the last ten days of June, flowering occurred for all varieties and therefore fruit set saw the regular rains for the month. The only precipitation in July was concentrated during the first weeks of the month and guaranteed the correct amount of water for grape growth. Throughout veraison and maturation – end of July and August – there were no heavy rains and temperatures were slightly above average nevertheless the aromatic evolution of the grapes was excellent. Thus, the harvest began at the end of August and proceeded favourably.

TERROIR AND PRODUCTION:

Estate and vineyard location: the vineyards are located among the plains and hills of the province of Gorizia

Altitude: 130 metres and 60 metres (flood zone)

Exposure: South, Southeast

Soil type: eocene marls and sandstones, soils rich in pebble and gravel of various sizes, silt in flood zone

Density: 5.000/6.250 vines per hectare

Training system: Guyot

Vineyard average age: vineyard planted in 1964 and in 2001

TECHNICAL INFORMATION:

Variety: Chardonnay

Yield/hectare: 70 quintals

Harvest period: second decade of September

Vineyard practices: manual

Fermentation vats: stainless steel and new barriques

Fermentation temperature: 15°C - 18°C

Alcohol by volume: 12,5% Vol.

Length of fermentation: 15 – 20 days

Maturation method: stainless steel and new barriques

Length of maturation: 15% of the production 2 months in barriques, 4 months in stainless steel, 1 month in bottle

TASTING NOTES:

Straw yellow and golden highlights. Fragrant, with a vast variety of fine and elegant scents that range from mature fruit to floral notes of violet and linden. Afterwards, spicy and sweet notes emerge. The flavour is inviting and harmonious with a pleasant freshness.

SERVING SUGGESTIONS:

Delicious as an aperitif, it is perfect with light meats as well, with cheeses and with boiled meats and light stews.

