

Chardonnay 2013

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:

After a cold, snow-filled winter, spring brought slightly lower temperatures than usual for the area. The even rainfall made possible a gradual and uniform bud break. Temperatures held to the average beginning in mid-June, and the vines progressed normally through their growth stages. The berries reached their final size at the end of July, without any excessive heat spells, then August ushered in the expected day-night temperatures differentials, so essential for the natural accumulation of aromatic compounds that are fundamental for our high-quality white wines. All the various grape varieties were harvested and fermented in the cellar, with the most meticulous attention being paid to each of the wine lines. In order to preserve the structure and elegance of the Chardonnay, which are grown in the alluvial gravels of the Isonzo river and in the Collio's marly "ponca" soils, we utilised a new system of producing the must, which avoids contact with mechanical screws; this process respects grape quality by avoiding excessive extraction from the skins and reducing to a minimum any undesired sediment during fermentation and maturation sur lie.

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, slint 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, new and old 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:

A lovely gold-yellow, rich and luminous, greets the eye. The bouquet offers a cornucopia of fragrant fruit, with banana, pineapple and other tropical fruit followed by apricot and ripe pear; completing the aromatic picture are subtle floral impressions of sweet violets and lime blossom, along with an appearing minerally note. The firmly structured palate shows excellent depth and complexity, while a well-rounded finish shows a wonderfully zesty fruit.

SERVING SUGGESTIONS:

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

