



CHARDONNAY 2008

DENOMINATION: Venezia Giulia IGT Chardonnay

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 vintage was a fine one from a quality point of view. During the initial growing stages, the weather was quite wet; August was superb: warm and well-ventilated. During the latter part of August and throughout all of September, significant temperature differences between day and night fostered complex, concentrated aromatic compounds in the grapes. Harvest was trouble-free, with perfect weather conditions which allowed the picking of each grape variety at its peak ripeness and at the moment that would result in wines with intense bouquets and being rich and full-bodied on the palate.



TERROIR AND ENVIRONMENTAL CONDITIONS

ESTATE AND VINEYARD LOCATION: The vineyards are located among the plains and hills of the province of Gorizia.

ALTITUDE: 130 metres and 60 meters (flood zone)

EXPOSURE: South, Southeast

SOIL TYPE: Eocene marls and sandstones, soils rich in pebble and gravel of various sizes, slit in flood zone

DENSITY: 5.000/6.250 vines per hectare

TRAINING SYSTEM: Guyot

VINEYARD AVERAGE AGE: vineyards planted in 1964 and in 2001



TECHNICAL INFORMATION

YIELD/HECTARE: 60 quintals

HARVEST PERIOD: Second decade in September

VINEYARD PRACTICES: Manual

FERMENTATION VATS: Stainless steel fermenters and part in new oak barriques

FERMENTATION TEMPERATURE: 18-25°C

LENGTH OF FERMENTATION: 15-20 days

MALOLACTIC FERMENTATION: None

MATURATION METHOD: Stainless steel and part in new oak barriques

LENGTH OF MATURATION: 2 months in barriques, 4 months in stainless steel and one month in bottles



TASTING NOTES:

A rich, vibrant straw yellow. It initially releases impressive draughts of tropical fruit, particularly banana and pineapple, and apricot and ripe pear as well, which then make way for smooth, spicy impressions of vanilla. The palate displays good warmth and a very lengthy progression, a velvety mouthfeel, and crisp acidity that keeps the alcohol in balance. It concludes with notably full, aromatic fruit.

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