



## CHARDONNAY 2009

**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 first months of 2009 were marked by successive rainstorms and by moderate temperatures over the final months. Fruit set, the growth stage that occurs just following flowering, and a very important precursor for the quality of the future harvest, resulted in well-balanced clusters. This equilibrium continued through veraison, with small-sized berries, rich in aromatic components and with good acid levels. Day-night temperature ranges brought concentrated, sweet aromas. The year was an excellent one overall; the grapes brought into the cellar displayed very high quality and are yielding wines with significant aromatic intensity and range.



## 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

**LENGTH OF MACERATION ON THE SKINS:** None

**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 deep, gold-edged straw-yellow precedes a bouquet of remarkable intensity. Emphatic aromas of bananas and pineapple are nicely lifted by toaster nuances of vanilla and cinnamon. The palate is warm, smooth, and extremely well balanced, with supple, fine-grained tannins contributing to its judiciously calibrated structure. Overall, the wine displays great elegance and length.

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