



## CHARDONNAY 2011

**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 2011 growing season started off quite normally in the spring, and May and June brought their expected and welcome rains, ensuring even development of the fruiting shoots, and flowering later proceeded under ideal weather conditions. Fruit set and berry growth were likewise normal, and the clusters were sound and healthy, again because of dry conditions. The season continued quite dry, speeding up the ripening process of the grapes, which displayed high concentrations of aromatic and polyphenolic compounds. Harvest thus began earlier than usual, around mid-August, and continued with no problems. We saw immediately that the resultant wines would be well structured, with rich bouquets, and in fact the musts were textbook-perfect and the fermentation fragrances were outstanding. The fermentations, all kept at low temperatures, carried through very well. Maturation on the lees was not very lengthy, since by December the wines were already rounded and smooth. Now fresh off the bottling line, the wines are remarkably expressive, displaying intense aromas and distinctive varietal characteristics, cleanly delineated and firmly structured.



## 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

**VARIETY:** Chardonnay

**YIELD/HECTARE:** 60 quintals

**HARVEST PERIOD:** Second decade in September

**VINEYARD PRACTICES:** Manual

**FERMENTATION VATS:** Stainless steel fermenters and new oak barriques

**FERMENTATION TEMPERATURE:** 15°C - 18°C

**ALCOHOL BY VOLUME:** 13.5% Vol.

**LENGTH OF FERMENTATION:** 15 - 20 days

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

**MATURATION METHOD:** Stainless steel and new oak barriques

**LENGTH OF MATURATION:** 15% of the production 2 months in barriques, 4 months in stainless steel and one month in bottle



## TASTING NOTES:

A deep, rich straw yellow, this Chardonnay offers an intense, complex bouquet, with well-ripened apple and pear preceding scents of tropical fruit, in turn lifted by subtle impressions of vanilla and crisp, fragrant sage. The palate is seductive and refreshing, with aromatic fruit, and then an appealing vein of earthy mineral on its lengthy finish.

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