



ATTEMS

## CHARDONNAY 2016

**CLASSIFICATION:** Venezia Giulia IGT

**VINTAGE REPORT:** After a mild winter with little rainfall, Spring followed in similar fashion with slightly higher than seasonal average temperatures. Between May and June, the average temperatures fell and rainfall was abundant. July was the hottest and driest month, resulting in our stepping in to support the plants through irrigation work and superficial soil work. August and September were extraordinary months both for their temperature and humidity. The growing, veraison and ripening phases progressed at a steady, regular pace and the grapes harvested were perfect. The 2016 growing season will surely be long-remembered for the significant day-night temperature variations, especially from the end of August to the end of September, which also contributed to an excellent concentration of aromatic elements and a balanced grape yield per hectare. The Chardonnay grapes harvested in mid September were beautiful and possessed a higher sugar concentration than in previous years.

**CHARACTERISTICS OF THE PRODUCTION AREA:**

**ORIGIN:** 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

**PLANTING DENSITY:** 5,000/6.250 vines per hectare

**TRAINING SYSTEM:** Guyot

**VINEYARD AVERAGE AGE:** Planted in 2001

**TECHNICAL NOTES:**

**YIELD/HECTARE:** 7 tons

**HARVEST:** Mid of September

**HARVEST METHOD:** Manual

**FERMENTATION CONTAINERS:** stainless steel, new and old barriques

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

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

**MATURATION METHOD:** stainless steel, new and old barriques

**LENGTH OF MATURATION:** 4 months in stainless steel, 20% of production in barriques for 2 months, one month in bottle

**ALCOHOL BY VOLUME:** 12,5% Vol.

**TASTING NOTES:** This intensely luminous straw-yellow wine slowly releases its aromas, initially banana and apricot, followed by hints of tropical fruit and summer flowers, with herbaceous notes of sage completing its impressive aromatic bouquet. Vibrant and well balanced on the palate, the wine boasts full flavours and superb elegance, with a well-balanced and very crisp finish.

**SERVING SUGGESTIONS:** The wine's crispness and delicate fruitiness make this Chardonnay a superb accompaniment to veal - and cheese - filled pastas, and delicious with poached fish.

