

Chardonnay 2014

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.

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

SERVING SUGGESTIONS:

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

