



CHARDONNAY 2006

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 Spring was chilly and fairly rainy, followed by a summer that was hot and dry in its first half and then cold and wet in the second half. These conditions slowed down the normal ripening process in some vineyards, with pH values slightly lower than average. Sugar levels were good, however, somewhat above the averages of the last two years. Harvest began a few days earlier than in 2005, but still within historic norms for the Collio. In general, crop levels were down slightly compared to 2005, but fruit quality was excellent.

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 and 4 months in stainless steel

TASTING NOTES:

A strikingly luminous, deep straw yellow. The bouquet develops slowly, releasing initial impressions of banana and apricot, which give way to crisp pineapple and fragrant spring blossoms. The attack on the palate is velvet smooth and seductive, displaying a perfect balance between acidity and alcohol; it concludes with a multi-layered, savoury finish.

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