



CHARDONNAY 2007

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 Winter conditions were warm and spring continued the same, with high temperatures and little rainfall, leading to early budding. Successive growth stages were regular, though, and rainfall in late spring and early August, plus notable diurnal temperature fluctuations, brought outstanding development and ripening in the fruit, and notable aromatic complexity. The 2007 vintage is remarkable for its rich bouquets and fine structure, along with the full-flavoured, tangy sapidity classic to this area.



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 releases initial impressions of banana and apricot, which give way to crisp pineapple and fragrant spring blossoms.

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