



CHARDONNAY 2010

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 2010 was definitely a “white wine year.” Water availability never faltered, right from the beginning of the growth period, and then through all of the development stages, budbreak, flowering, and fruit set. These conditions imparted superb vigour to the vines, which in turn resulted in exceptional foliar canopies, growth of the crucial aromatic precursor compounds, and good balance between acids and sugars in the berries. Temperatures during veraison and ripening were never too high, and the day-night temperatures differences were just what was required. The resulting 2010 wines were particularly well-fruited, and the classic mineral quality is in exceptional balance with the full body characteristic of the local terroir.

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% Vol.

LENGTH OF FERMENTATION: 15 - 20 days

LENGTH OF MACERATION ON THE SKINS: None

MALOLACTIC FERMENTATION: 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:

This Chardonnay, appearing a deep, golden-edged straw, releases fragrant notes of spring flowers and notes of fruit that summon up rich banana and pineapple. It displays a full-bodied, lively fruitiness on the palate, with fine balance among all its components. The finish too is harmonious and remarkably clean-edged and refreshing.

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