



ATTEMS

## CHARDONNAY 2019

**CLASSIFICATION:** I.G.T. Venezia Giulia Chardonnay 2019.

**VINTAGE REPORT:** In 2019, the Chardonnay terraced vineyard was, once again, the first to sprout in a growing season during which the scarce rainfall in the spring and lower temperatures in May caused all phenological phases to shift forward by about ten days. The flowering of the Chardonnay grapevines on the floodplains began on June 5, about 7 days after the those in the hills. In the Gorizia region, the summer season was distinguished by good weather with well-distributed rainfall, which helped moisten the soil in the warmer months of July and August.

The Chardonnay harvest, given the seasonal trends, took place after the hot August temperatures. This later harvest compared to the past few years, has allowed us to benefit from the lower, end of summer temperatures, which provided us with musts rich in aromatic precursors. The sunny days of the late summer season also supported a full ripening of the Chardonnay, which we harvested starting with the hill plots first before moving on to the flood plains about 20 days later.

**CHARACTERISTICS OF THE PRODUCTION AREA:**

**ORIGIN:** The vineyards are located among the plains and hills of the province of Gorizia at an average altitude of 60 meters asl.

**SOIL TYPE:** Eocene marls and sandstones created by seabed uplifting 50 million years ago and partly well-drained alluvial soils rich in stones and sand.

**PLANTING DENSITY:** 5500 vines per hectare.

**TRAINING SYSTEM:** double arched cane and Guyot.

**VINEYARD AVERAGE AGE:** planted in 2000.

**TECHNICAL INFORMATION:**

**YIELD/HECTARE:** 8.5 tons.

**HARVEST:** by hand from the end of August to the first ten days in September.

**VINIFICATION:** The must obtained from the soft pressing of the grapes is left to rest for 24-48 hours. Subsequently, on clear must, a low temperature (15-17°C) alcoholic fermentation is allowed to take place in steel vats for 15 days in steel vats and wooden barriques (20%). Following the fermentation, the wine rests for four months on noble lees often kept in suspension.

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

**TASTING NOTES:** The wine presents an intense straw yellow color with ripe lemon zest reflections. The scent is sweet with notes of citrus jam, hazelnut, and beer yeast. The palate is enveloping, soft and structured with a finish of chestnut honey, yellow melon and a very intriguing hint of tannins.

