



ATTEMS

## CHARDONNAY 2020

**CLASSIFICATION:** IGT Venezia Giulia Chardonnay 2020

**VINTAGE REPORT:** Winter 2020 was very balanced with temperatures that never dropped too low. A mild March was the signal for an early budding phase facilitated by the quick warming of the soil, which in turn stimulated the grapevines' vegetative growth. Chardonnay is an early budding grape variety, and, as in previous years, the terraces facing east were the first to develop buds during the first week in April, about a week earlier than average. The months of May and April were rather dry, which allowed the young shoots to develop gently. The flowering of this variety began homogeneously across all plots around May 20. June was the wettest month of the summer, but thanks to the constant air currents in the vineyards the plants maintained a perfect state of health. The correct water balance in July and August, with regular rains alternating with dry spells, without it ever being excessively hot, helped to maintain an ideal balance between sugars and organic acids in the ripening grapes. The terraces on the sandstone soils contributed to a good sugar content and full aromatic maturity in some of our Chardonnays, while the vineyards on alluvial soils provided us with grapes with the classic good acidity and lighter structure.

**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. The vinification is carried out at low temperatures in steel containers and new barriques (20%) while avoiding malolactic fermentation. The wine then ages for 4 months on the noble lees, which are constantly placed in suspension.

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

**TASTING NOTES:** Intense straw yellow, on the nose one finds an excellent combination of tropical fruit, wild herbs and spices, with a beautiful texture of vanilla and toasted almonds. The structure is excellent, fluid and palatable with a crisp acidity to balance out the creamier notes on the finish.

