



# ATTEMS

## CHARDONNAY 2021



**CLASSIFICATION:** I.G.T. Venezia Giulia Chardonnay 2021

**VINTAGE REPORT:** January and February 2021 were characterized by a couple of weeks where the minimum temperatures remained stably below 0°C, helping to delay the vegetative awakening, despite March being a decidedly mild month. Only the Chardonnay vineyards at the top of our hills began their budding phase at the beginning of April; given the warm microclimate, they were not as affected by the return of lower temperatures in the middle of the month.

The first vegetative phases were slowed down by a cold May with rainy days, while the June sun stimulated a rapid growth of the vegetation, developing a healthy leaf surface. The flowering of Sauvignon ended within a few sunny dry days in mid-June.

July and August were months characterized by significant temperature variations, with rains sufficient to hydrate and maintain a correct vegetative-productive development in all varieties.

The Chardonnay grapes from the hill plots were harvested as early as the beginning of September. The grapes in the plains' vineyard called Dolincis were harvested about 15 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.

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

**PLANTING DENSITY:** 5500 vines per hectare

**VINEYARD AVERAGE AGE:** planted in 2000

### TECHNICAL INFORMATION

**YIELD/HECTARE:** 8.5 tons

**HARVEST PRACTICES:** by hand, the first 20 days of 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%) with no malolactic fermentation. The wine then rests for four months on noble lees often kept in suspension.

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

**TASTING NOTES:** Straw yellow in color, the wine's bouquet is complex; fresh scents of daisy, white musk and emerge and mingle with spicy notes of grilled bread and caramelized almonds. On the palate, the wine is soft and enveloping. The finish is pleasant with a nuance of citrus acidity.