



ATTEMS

CHARDONNAY 2022



NAME: I.G.T. Venezia Giulia Chardonnay 2022

SEASONAL TREND: Winter 2022 was dry, with little rainfall and fairly mild temperatures, which gradually increased into spring, seeing the Chardonnay vines on the hills begin budding on 11 April, while the vines on the plains started 5 days later.

We were able to delay the opening of the buds by about 10 days compared to the local average using late pruning techniques, which we adopted several years ago.

Spring was characterised by mild temperatures and generally good weather, ensuring constant vegetation growth.

The setting of the Chardonnay vines, which took place immediately after flowering at the end of May, transpired perfectly, thanks to the good weather and excellent wind conditions.

In June and July, the summer heat was mitigated by some beneficial rain, which allowed the plants to head into August without a significant water imbalance.

The Chardonnay harvest began in the hillside vineyards, 10 days before the vineyards on the plains. The first grapes were set apart by their higher sugar concentration and lower acidity, while we detected higher levels of malic acid in the later grapes.

AREA AND PRODUCTION

PROVENANCE: the vineyards are located between the plains and slopes in the Province of Gorizia, at an average altitude of 60 m above sea level

SOIL TYPE: composed partly of Eocene sandstone, which was formed when the sea bed lifted 50 million years ago, and partly of deep alluvial soil with many pebbles.

TRAINING: single Guyot and spurred cordon

PLANTING DENSITY: 5500 plants per hectare

VINEYARD AGE: plants from 2000

TECHNICAL NOTES

YIELD/HA: 8500 kg

HARVEST: by hand, between the end of August and the beginning of September.

VINIFICATION: the must obtained from the gently pressed grapes was left to decant for 24-48 hours. Subsequently, the clear must began its alcoholic fermentation, which took place at low temperatures (15-17 °C) for 15 days. Vinification was carried out in steel containers and second-fill barriques (20%) at low temperatures, thereby avoiding malolactic fermentation. The wine aged for 4 months on the noble lees, which were regularly resuspended.

ALCOHOL CONTENT: 12,5% Vol.

TASTING NOTES: to the eye, it has a nice, rich straw yellow colour. The aroma of Attems Chardonnay combines fruity notes of white fig, quince and mandarin with spicy notes of vanilla and coffee beans. The wine is soft and enveloping, with a good structure. In the persistent finish, hints of toasted bread and pine nuts come to the fore.



CAMPAIGN FINANCED ACCORDING TO (EU) REGULATION NO. 1308/2013.