

CHARDONNAY 2023

NAME: I.G.T. Venezia Giulia Chardonnay 2023 SEASONAL TREND:

The 2023 vintage began with a rainy January and a dry and cold February.

As usual, the terrace Chardonnay was the first vine to open its buds, this year on March 30th, while the vines on the alluvial plains waited another 15 days.

Spring was a season characterized by frequent rain which kept us particularly busy at this early stage of growth. Painstaking shoot selection, keeping the green manure for longer and good ventilation on dry days contributed to maintaining the vineyard in a good state of health.

The summer was hot but never scorching, with intermittent more or less intense rainfall which periodically rehydrated the soil.

To encourage optimal ripening of the Chardonnays, we defoliated the area around the grapes, on the side exposed to the morning light.

The Chardonnay harvest was carried out in mid-September benefiting from cooler days than at the beginning of the month.

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 in mid-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.

ORGANOLEPTIC NOTES: straw yellow colour with golden reflections. On the nose it reveals a complex bouquet, with initial notes of ripe cedar and white melon that blend harmoniously with hints of almond and spices.

The silky texture and crisp acidity give the wine an excellent length.



ATTEMS

CHARDONNAY VENEZIA GIULIA IGT-ITALIA 2023

