



ATTEMS

## CHARDONNAY 2024

**NAME:** I.G.T. Venezia Giulia Chardonnay 2024

**SEASONAL TREND:**

Winter 2024 saw a normal amount of rain and temperatures that were not particularly low, which gradually increased until the first week of April, when the Chardonnay vines began budding. 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 marked by mild temperatures and initially slightly above-average rainfall. Fine weather then took over, ensuring steady 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 hot summer was replenished by a few beneficial showers that allowed the plants to face the month of 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:** First ten days 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.

**ORGANOLEPTIC 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.

