



# ATTEMS

## CHARDONNAY 2025



**NAME:** I.G.T. Venezia Giulia Chardonnay 2025

**SEASONAL TREND:**

The 2025 vintage saw ideal climatic conditions, which allowed for the production of excellent quality grapes.

The mild and consistent spring favoured uniform budding and harmonious vine growth. Average temperatures remained around 18–20 °C, with around 250 mm of rainfall evenly distributed between April and May. These conditions ensured good water reserves in the soil, as well as regular vegetative development and bud break.

During the summer, the sunny days were interspersed with opportune rainfall, allowing for balanced ripening of the bunches. With maximum temperatures between 28 and 32 °C and minimum temperatures around 15 °C, there were notable temperature variations between day and night, promoting the synthesis of phenolic compounds in the grapes and concentrated aromas.

The grapes reached optimal ripeness, with an average pH between 3.1 and 3.3, which allowed the must to maintain its freshness and minerality.

The harvest began in the second ten days of August, slightly earlier than average, yielding perfectly healthy grapes with remarkable analytical and sensory qualities.

The 2025 grape harvest resulted in elegant and extraordinarily harmonious wines, rich in aromas: the ultimate expression of the characteristics of the terroir.

**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:** deep earth composed partly of Eocene sandstone and partly of deep alluvial soil with many pebbles. Formed when the sea bed lifted 50 million years ago.

**TRAINING:** single Guyot and spurred cordon

**PLANTING DENSITY:** 5500 plants per hectare

**VINEYARD AGE:** plants from 2000

**TECHNICAL NOTES**

**YIELD/HA:** 8500 kg

**HARVEST:** Third ten days of August

**VINIFICATION:** the grapes were gently pressed to obtain the must, which was subjected to static decantation for 24–48 hours. The clear must then underwent alcoholic fermentation at a controlled temperature of 15–17 °C for approximately 15 days.

Vinification was primarily carried out in stainless steel tanks, with 20% of the mass fermented in second-fill barriques, always at controlled temperatures and without malolactic fermentation. Subsequently, the wine was aged for five months on the fine lees, which were periodically suspended.

**ALCOHOL CONTENT:** 12,5% Vol.

**ORGANOLEPTIC NOTES:** an intense shade of straw yellow, the wine is embellished with delicate green reflections. The bouquet is broad and harmonious: fruity notes of white fig, apple and mandarin intermingle with hints of white peach and elegant floral aromas. On the palate, the wine is soft and enveloping, supported by a good structure and a pleasant freshness and acidity. The long and persistent finish reveals elegant sensations of toasted bread and lime.