Attems

Attems Chardonnay 2023

Collio, Friuli Venezia Giulia, Italy

Technical Information

Style: Still, White

Varietal(s): 100% Chardonnay

ABV (%): 12.5

pH: 3.41

Residual Sugar (g/L): 1.7

Total Acidity(g/L): 6.4

Volatile Acidity(g/L): 0.29

Other Information

Dietary:
Suitable for Vegetarian: Yes
Suitable for Vegan: No

Allergens: Sulphites

Sustainability:
Organic: No
Biodynamic: No
Sustainable certification: Yes

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8007425000525

Bottle Weight (g): 1210

Bottle Dimension (mm): H296, Dia81

Type of Closure: Microgranulated Cork

Case Size: 6X75CL

Case Weight (g): 7300

Case Dimension (mm): L260 x W180 x H310

Vineyard & Viticulture Practice

Attems Chardonnay 2023 is produced from vineyards located between the plains and slopes of the Province of Gorizia, at an average altitude of 60 metres above sea level. The soils combine Eocene sandstone, formed when the seabed lifted around 50 million years ago, with deep alluvial soils rich in pebbles. Vines are trained using single Guyot and spurred cordon systems, planted at 5,500 vines per hectare, with plants dating from 2000. This combination supports freshness, texture and mineral definition.

Vintage Notes

2023 began with a rainy January and a dry, cold February. The terrace Chardonnay was the first to open its buds on 30 March, around 15 days ahead of vines on the alluvial plains. Spring brought frequent rain, requiring careful shoot selection, extended green manure management and ventilation on dry days to maintain vine health. Summer was hot but not extreme, with intermittent rainfall. Mid-September harvest benefited from cooler days, supporting freshness and aromatic precision.

Vinification

The grapes were hand-harvested in mid-September. The must from gently pressed grapes was left to decant for 24 to 48 hours before the clear must began alcoholic fermentation at low temperature, between 15 and 17°C, for 15 days. Vinification took place in stainless steel and second-fill barriques, representing 20% of the wine, with malolactic fermentation avoided. The wine then aged for four months on noble lees, which were regularly resuspended to build texture and complexity.

Tasting Notes

Straw yellow in colour with golden reflections. The nose is complex and refined, showing ripe cedar, white melon, almond and gentle spice. The palate is silky and well balanced, combining ripe fruit with crisp acidity and a clean mineral line. Medium-bodied, it offers texture without heaviness, with citrus freshness and subtle oak-derived complexity supporting the finish. The wine is precise, elegant and long, with a polished Friuli Chardonnay profile.

Food Pairing

Pair with roast chicken, grilled turbot, scallops, crab linguine, mushroom risotto, asparagus, fresh pasta with cream sauce, Comté or vegetable gratin.