

Chardonnay 2015

DENOMINATION:

Venezia Giulia IGT

SEASONAL TREND:

Bud break across all the varieties was in line with the historical norm in our area, and the vines were able to develop in optimal temperatures and to take advantage of normal rainfall.

The first two weeks of June, which are crucial for the development and fertilisation of the flowers, saw fine weather and contributed significantly to this year's generous crop. In addition, an unbelievable growth in the local beneficial insect population was noted, including ladybirds and earwigs, but particularly bees, those ultra-efficient pollinators, which built their wild hives in our vineyards.

July ushered in torrid conditions, with temperatures reaching record highs (31.8 °C), forcing us to irrigate the deep, rocky soils in the Isonzo area both early in the morning and at night. In the Collio however, natural springs in the Ponca formations provided the vines with a good supply of water, preventing stress during the ripening stage.

Between late August and September, all of the vineyards benefitted from significant day-night temperature differentials, ranging as wide as 14.5 degrees. Such conditions are of crucial importance for the metabolism and development of aroma precursors in all the grape varieties.

TERROIR AND PRODUCTION:

Estate and vineyard location: the vineyards are located among the plains and hills of the province of Gorizia

Altitude: 130 metres and 60 meters (flood zone)

Exposure: South, Southeast

Soil type: Eocene marls and sandstones, soils rich in pebble and gravel of various sizes, slit in flood zone

Density: 5.000/6.250 vines per hectare

Training system: Guyot

Vineyard average age: vineyards planted in 1964 and in 2001

TECHNICAL INFORMATION:

Yield/hectare: 70 quintals

Harvest period: second decade of September

Vineyard practices: manual

Fermentation vats: stainless steel, new and old barriques

Fermentation temperature: 15°C-18°C

Length of fermentation: 15-20 days

Maturation method: stainless steel and new barriques

Length of maturation: 4 months in stainless steel, only 15% of the production in barriques for 2 months, one month in bottle

Alcohol by volume: 12,5% Vol.

TASTING NOTES:

Giving a rich, luminous straw-yellow colour, the wine slowly releases its aromas, initially banana and apricot, followed by hints of tropical fruit and summer flowers, with herbaceous notes of sage completing its impressive aromatic mosaic. Vibrant and well balanced on the palate, it boasts full flavours and superb elegance, with a well-balanced, very crisp finish.

SERVING SUGGESTION:

Its crispness and delicate fruitiness make this Chardonnay a superb partner with veal - and cheese - filled pastas, and delicious with poached fish.

