

# Cicinis 2013

**DENOMINATION:**

Collio DOC

**GENERAL INFORMATION:**

A Sauvignon Blanc vineyard lies on a hill called Cicinis in the heart of the Collio area. Expert care is lavished on it by those with centuries-old knowledge of this terroir, to create Cicinis, the Attems' iconic wine.

**SEASONAL TREND:**

After a cold, snow-filled winter, spring brought slightly lower temperatures than usual for the area. The even rainfall made possible a gradual and uniform bud break. Temperatures held to the average beginning in mid-June, and the vines progressed normally through their growth stages. The berries reached their final size at the end of July, without any excessive heat spells, then August ushered in the expected day-night temperature differentials, so essential for the natural accumulation of aromatic compounds that are fundamental for our high-quality white wines. The first early harvest of the Cicinis Sauvignon was done at the end of August. This selection will give the next cru a complex elegance of the must, which is fermented in barriques.

**TERROIR AND PRODUCTION:**

**Estate and vineyard location:** the vineyards are located in the Collio Goriziano area

**Altitude:** 153 metres

**Vineyard size:** 5 hectares

**Exposure:** varies from South to North

**Soil type:** Eocene marls and sandstones created by seabed uplifting 50 million years ago

**Density:** 6.250 vines per hectare

**Training system:** Guyot

**TECHNICAL INFORMATION:**

**Variety:** Sauvignon Blanc

**Yield/hectare:** 60 quintals

**Harvest period:** last week in August and second decade of September

**Vineyard practices:** manual

**Fermentation vats:** French oak barriques, 20% new oak and 80% used once

**Fermentation temperature:** 18°C

**Alcohol by volume:** 13,0% Vol.

**Length of fermentation:** 20 days

**Length of maceration on the skins:** only a small quantity

**Maturation method:** 60% French oak barriques, 40% cement tanks

**Length of maturation:** 8 months in barriques and cement tanks, 2 months in bottle

**TASTING NOTES:**

The wine displays a luminous straw yellow colour. The superb varietal bouquet, with initial notes of yellow bell pepper, sage, and passion fruit gradually yields to a pronounced aromatic medley of thyme and ginger, fig and mango, crowned at the end by delicious chestnut honey and roasted espresso bean. A crisp acidity beautifully enlivens its impressive body and concentration, while smooth impressions of vanilla and tropical fruit complement the rich fruit, classic to the Collio's local ponca soils. A long-lingering finish is laced with satisfying sensations of earthy minerality and spice.

**SERVING SUGGESTIONS:**

Cicinis is ideally suited to accompany dishes high in fat such as pork (sausages, ribs), but also tomato-free vegetable soups and mushroom soups, as well as sautéed chicken with vegetables.

