

Sauvignon Blanc 2012

DENOMINATION:

Venezia Giulia IGT

GENERAL INFORMATION:

Sauvignon Blanc boasts a quite distinctive, very complex bouquet. In colour it appears a straw yellow, typically with greenish highlights. Its palate exhibits crisp, tangy and full flavours.

VINTAGE REPORT:

The 2012 growing season began a bit early in respect to past years for some grape varieties – the most precocious – while for the other late-blooming varieties germination was according to the usual “calendar”. Pinot Grigio, Sauvignon, Chardonnay and Pinot Bianco, especially in the highest-altitude and most exposed areas, began germination in the last ten days of March. These varieties, at lower altitudes, and all other varieties began germination after the first week of April. The months of April and May were, on average rainy with temperatures slightly higher than usual; this guaranteed regular and constant growth of the fruiting canes. During the last ten days of June, flowering occurred for all varieties and therefore fruit set saw the regular rains for the month. The only precipitation in July was concentrated during the first weeks of the month and guaranteed the correct amount of water for grape growth. Throughout veraison and maturation – end of July and August – there were no heavy rains and temperatures were slightly above average nevertheless the aromatic evolution of the grapes was excellent. Thus, the harvest began at the end of August and proceeded favourably.

TERROIR AND PRODUCTION:

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

Altitude: 130 metres

Exposure: South, Southeast, North, Northeast

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

Density: 4.000/5.500 vines per hectare

Training system: Guyot

Vineyard average age: planted in 1973 and in 2003

TECHNICAL INFORMATION:

Variety: Sauvignon Blanc

Yield/hectare: 70 quintals

Harvest period: first and third week of September

Vineyard practices: manual

Fermentation vats: stainless steel fermenters and barriques

Fermentation temperature: temperature controlled, not exceeding 18°C

Length of fermentation: 15 days

Alcohol by volume: 12,5% Vol.

Length of maceration on the skins: cold maceration of the third of the must for 12 hours

Maturation method: stainless steel and barriques

Length of maturation: 15% of the production for 2 months in barriques, 4 months in stainless steel.

TASTING NOTES:

Straw yellow with fine golden highlights. The bouquet reveals delicate vegetal scents of green pepper, tomato-plant leaves and sage followed by pleasant fruity notes of ripe peach and melon. The palate is fresh and aromatic with a notable and excellent flavour. The full finish is harmonious and prolongs the aromatic aspects.

SERVING SUGGESTIONS:

Attems Sauvignon Blanc's crisp, refreshing character renders it delicious as an aperitif, but it partners with food as well, with poultry and similar light meats, and with fish that is grilled or sautéed with potatoes, asparagus, or mild vegetables, and first courses with cheese-based sauces.

