



## SAUVIGNON 2008

**DENOMINATION:** Collio, DOC Sauvignon

**GENERAL INFORMATION:** Attems 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 acidity and full flavours.

**VINTAGE REPORT** The vintage was a fine one from a quality point of view. During the initial growing stages, the weather was quite wet; August was superb: warm and well-ventilated. During the latter part of August and throughout all of September, significant temperature differences between day and night fostered complex, concentrated aromatic compounds in the grapes. Harvest was trouble-free, with perfect weather conditions which allowed the picking of each grape variety at its peak ripeness and at the moment that would result in wines with intense bouquets and being rich and full-bodied on the palate.



## TERROIR AND ENVIRONMENTAL CONDITIONS

**ESTATE AND VINEYARD LOCATION:** The vineyards are located among the plains and hills of the province of Gorizia.

**ALTITUDE:** 130 metres

**EXPOSURE:** South, South-East, North, North-East

**SOIL TYPE:** Eocene marls and sandstones created by seabed uplifting 50 million years ago.

**DENSITY:** 4.000/5500 vines per hectare

**TRAINING SYSTEM:** Guyot

**VINEYARD AVERAGE AGE:** Planted in 1973 and in 2003



## TECHNICAL INFORMATION

**YIELD/HECTARE:** 70 quintals

**HARVEST PERIOD:** First and third decade of September

**VINEYARD PRACTICES:** Manual

**FERMENTATION VATS:** Classic stainless steel fermenters and part in barriques.

**FERMENTATION TEMPERATURE:** Controlled, not exceeding 18°C.

**LENGTH OF FERMENTATION:** 8 days

**LENGTH OF MACERATION ON THE SKINS:** Cold maceration of one third of the must for 12 hours

**MALOLACTIC FERMENTATION:** Partial malolactic, of the macerated must.

**LENGTH OF MATURATION:** 4 months in steel and 2 months in barriques



## TASTING NOTES:

A luminous straw yellow. Emphatic tropical fruit, particularly pineapple, is first to emerge on the nose, along with peach, lychee, and subtle scents of spring blossoms and boxwood. The palate is delicate, elegant, and beautifully balanced, with an appealing, crisp acidity. A rich, full-flavoured finish fittingly crowns an outstanding wine.

**SERVING SUGGESTIONS:** Attems Sauvignon Blanc's crisp, refreshing character renders it delicious as an aperitif, but it partners with foods 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.