



SAUVIGNON 2010

DENOMINATION: Venezia Giulia IGT

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 2010 was definitely a “white wine year.” Water availability never faltered, right from the beginning of the growth period, and then through all of the development stages, budbreak, flowering, and fruit set. These conditions imparted superb vigour to the vines, which in turn resulted in exceptional foliar canopies, growth of the crucial aromatic precursor compounds, and good balance between acids and sugars in the berries. Temperatures during veraison and ripening were never too high, and the day-night temperatures differences were just what was required. The resulting 2010 wines were particularly well-fruited, and the classic mineral quality is in exceptional balance with the full body characteristic of the local terroir.

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

VARIETY: Sauvignon

YIELD/HECTARE: 70 quintals

HARVEST PERIOD: First and third week of September

VINEYARD PRACTICES: Manual

FERMENTATION VATS: Classic stainless steel fermenters and barriques.

FERMENTATION TEMPERATURE: Controlled, not exceeding 18°C.

ALCOHOL BY VOLUME: 13% Vol.

LENGTH OF FERMENTATION: 15 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.

MATURATION METHOD: Stainless steel and barriques

TASTING NOTES:

This Sauvignon Blanc appears a green-tinged, shimmering straw-yellow, then releases cleanly-delineated aromas of fresh greens, plus sage and tobacco leaf, broadened by delicious fragrances of ripe peach and melon. Crisp, aromatic fruit enriches a lush, succulent palate, and a long-lingering, fragrant palate crowns a seductive, delicious 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.



ATTEMS

LENGTH OF MATURATION: 4 months in stainless steel and 15%
of the production 2 months in barriques