



ATTEMS

CICINIS 2016

CLASSIFICATION: Doc Collio Sauvignon Blanc 2016

ESTATE AND VINEYARD LOCATION: The terraced hill at the foot of Monte Calvario (Podgora) in Collio Goriziano.

SURFACE: 2ha

EXPOSURE: One side faces South, the other terraces face North, North-east.

SOIL TYPE: Sandstone formed by the rising of the seabeds 50 million years ago during the eocene.

PLANTS/HECTARE: 6250

TRAINING: Guyot

TECHNICAL INFORMATION:

YIELD/HECTARE: 6 tons

HARVEST PERIOD: Last week in August and mid September.

HARVEST PRACTICES: manual

FERMENTATION CONTAINER: egg-shaped cement tanks and wooden barrels (50% new, 50% second use)

FERMENTATION TEMPERATURE: 18°C

FERMENTATION DURATION: 20 days on average

MACERATION: n/a. The grape is pressed whole.

MATURATION CONTAINERS: 55% french oak barrels, 45% egg-shaped cement vats.

MATURATION: 8 months in barrels, and egg-shaped cement vats. 3 months in bottle.

ALCOHOL BY VOLUME: 13,5% Vol.

TASTING NOTES: Straw yellow with green highlights, Cicinis 2016 is noteworthy for its complex but very delicate bouquet of citrus fruits, sage and boxwood accents, which are enhanced by the striking presence of vanilla, toasted bread and coffee. The sugary grapes have produced an intense wine with notes of white peach and honeysuckle and a persistent, mineral finish.

