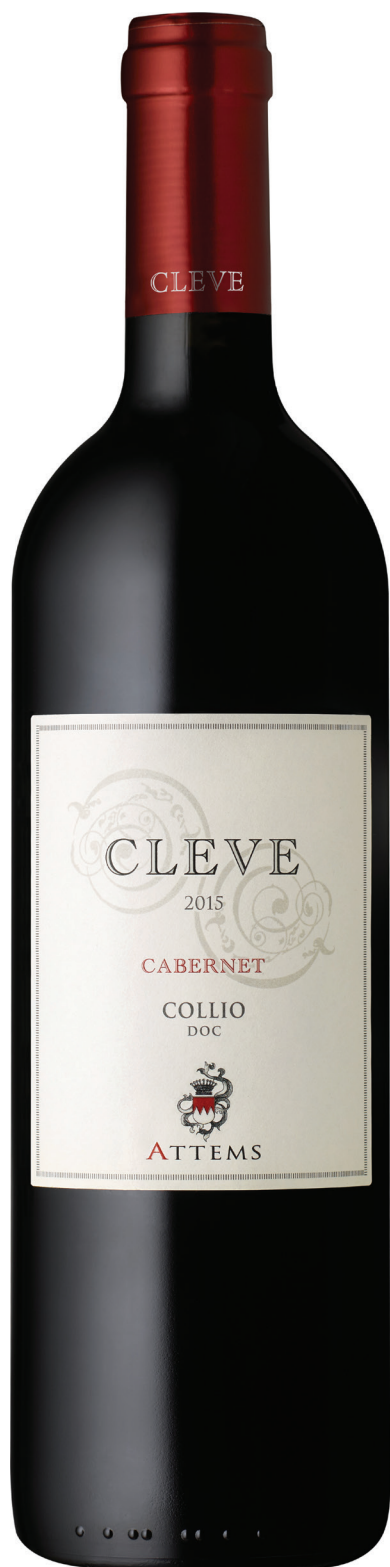




ATTEMS

CLEVE 2015



DESCRIPTION: "Cabernet" spread throughout the region of Friuli Venezia Giulia around the middle of the 19th century. The shoots bearing this name were often a mix of Cabernet Franc, Cabernet Sauvignon and Carménère, and were planted as such. In the historic vineyards of the region one can still find these three varieties growing together in the same lot. In the respect of tradition, Attems united the characters of these three grapes in "Cleve" for a delicate, but quite personable, Cabernet del Collio.

CLASSIFICATION: Doc Collio Cabernet 2015

ESTATE AND VINEYARD LOCATION: vineyards in the heart of Collio Gorizian's soft hills.

EXPOSURE: South and South-west

SOIL TYPE: "Ponca" of fragmented sandstone and limestone formed by the rising of the seabeds millions of years ago during the eocene.

TRAINING: Guyot and double arched.

TECHNICAL INFORMATION:

VARIETIES: Cabernet Franc, Cabernet Sauvignon e Carménère.

YIELD/HECTARE: 7 tons

HARVEST PERIOD: First ten days in October

HARVEST PRACTICES: manual

MACERATION: In temperature controlled vats, the pressed grapes are hand-pressed at low temperatures during the first days of fermentation. Subsequently, delicate pumpovers are performed twice a day for fifteen days.

MATURATION CONTAINERS: Third use french oak barrels and traditional cement vats.

MATURATION DURATION: 12 months in wood, 6 months in cement.

ALCOHOL BY VOLUME: 13,0% Vol.

TASTING NOTES: Brilliant red with purple hues. The wine's nose intense nose is characterful with its scents of blackcurrant, blackberry opening up to herbaceous notes of nettles, cedar, and ripe plum and green pepper courtesy of the Carménère, which lead the way to a sweeter hint of black chocolate. To the palate the wine is bright and appealing with a fresh acidity that exalts the fruity notes and creates an interesting contrast with the velvety tannins. The finish is persistent and leaves us with wild herbs, red fruits and graphite.