



ATTEMS

CICINIS 2017

CLASSIFICATION: D.O.C. Collio Sauvignon Blanc 2017

VINTAGE REPORT: After a very cold January, spring came early compared to previous years. Temperatures began to rise as early as the end of February, contributing to a quick awakening of the plants for some grape varieties. The higher terraces on the hill were the first to bud, followed by the rest of the vineyard.

The erratic temperatures in early spring proved challenging to the grapevines, especially with the cold that came in between the end of April and the beginning of May. The Attems vineyards suffered these conditions with more ease than those in other parts of northeastern Italy due to the region's geography and the protection offered by the woods surrounding the estates.

The rapid rise of temperatures at the end of spring brought new life to the plants, allowing them to begin flowering at the beginning of June - about a month following the flowering of the green manure essences planted in autumn 2016. Green manure usage is a key and consolidated farming technique that sees widespread use in the Attems' estate.

The weather was moderately warm in June and rainfall was in line with that of past years. The hot 2017 summer saw very little rain, but the two summer storms in July provided a much needed respite to Attems' vineyards.

The Sauvignon blanc used for Cicinis was harvested partly at the end of August, and partly in mid September. The harvest dates were decided upon based on the tasting of the grapes, a key aspect of ensuring the best aromatic expression for Sauvignon from this specific vineyard.

TERROIR AND ENVIRONMENTAL CONDITIONS:

PROVENANCE: The terraced hill at the foot of Monte Calvario (Podgora) in Collio Goriziano.

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

TRAINING: Guyot

PLANTS/HECTARE: 6250

TECHNICAL INFORMATION:

YIELD/HECTARE: 6.5 tons

HARVEST PRACTICES: By hand.

WINEMAKING: The grapes, picked at dawn, are delicately pressed whole. The must is then fined with a static decantation for 48 hours. Alcoholic fermentation takes place in egg-shaped cement vats exclusively used for this wine (45%) and in barriques and tonneaux (55%). Here, Cicinis refines on the wine lees until the wine is ready to be bottled.

ALCOHOL BY VOLUME: 13% Vol.

TASTING NOTES: Elegant Straw yellow with green highlights, the wine's nose is energetic with notes of thyme, nettles, and sage leaf followed by broom flowers and elderberry with light undertones of delicately spiced vanilla and ginger. On the palate the wine is enveloping with fresh citrus and tomato leaf notes. The finish is persistent and dense, typical of the best white wines from Ponca del Collio.

