



ATTEMS

TREBES 2017

CLASSIFICATION: D.O.C. Collio Ribolla Gialla 2017

DESCRIPTION: For centuries, Ribolla Gialla grapes have been grown in the vineyards of the Friuli re-gion's hills bringing us the renowned "Rabiole de Collibus". Here, in the terraces of the Collio whose soil of pure Ponca exalts its qualities, we produce the best expression of Ribolla Gialla.

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, but not Ribolla Gialla, which buds later on in the season.

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 geo-graphy 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 old grapevines maintain an excellent health-production balance even when the temperatures and weather prove to be challenging, and at the beginning of September, following a light pruning, the grapes were exposed to the sun in perfect condition. The grapes in the Trebes vineyard reached their optimal ripeness in the second half of September before being picked by hand.

TERROIR AND ENVIRONMENTAL CONDITIONS:

PROVENANCE: the oldest vineyard in Lucinico, Collio Goriziano.

SOIL TYPE: "Ponca" of fragmented rock, loam and sand formed by the rising of the seabeds millions of years ago during the eocene.

TRAINING: Pruned-spur cordon-trained.

VINEYARD AGE: the oldest grapevines were planted in 1971.

TECHNICAL INFORMATION:

YIELD/HECTARE: 6.5 tons

HARVEST PRACTICES: By hand.

WINEMAKING: The ripest grapes are delicately destemmed and pressed. After two days at 15°C the light fermentation naturally pushes up the grapes to the top of the container, the must is then separated and fermented in traditional 20hl acacia containers to refine, as per tradition, with the wine lees.

ALCOHOL BY VOLUME: 13,5% Vol.

TASTING NOTES: This beautiful, intense yellow-coloured wine reveals great complexity on the nose. Notes of field flowers, cedar and thyme lead into spicy saffron, tea and sweet sponge cake and figs. If the bouquet is elegant but fine and delicate, on the palate the wine is markedly more intent. The typical fresh acidity of Ribolla Gialla exalts Trebes' structure, which is concentrated and explosive. Toasted almonds and dandelion accents anticipate a generous and sumptuous mineral finish.

