

# Cicinis 2011

**DENOMINATION:**

Collio DOC

**GENERAL INFORMATION:**

A Sauvignon Blanc vineyard lies on a hill called Cicinis in the heart of the Collio area. Expert care is lavished on it by those with centuries-old knowledge of this terroir, to create Cicinis, the Attems' iconic wine.

**TERROIR AND PRODUCTION:**

**Estate and vineyard location:** the vineyards are located in the Collio Goriziano area

**Altitude:** 153 metres

**Vineyard size:** 5 hectares

**Exposure:** varies from South to North

**Soil type:** Eocene marls and sandstones created by seabed uplifting 50 million years ago

**Density:** 6.250 vines per hectare

**Training system:** Guyot

**TECHNICAL INFORMATION:**

**Variety:** Sauvignon Blanc

**Yield/hectare:** 60 quintals

**Harvest period:** last week in August and second decade of September

**Vineyard practices:** manual

**Fermentation vats:** French oak barriques, 20% new oak and 80% used once

**Fermentation temperature:** 18°C

**Alcohol by volume:** 13,5 % Vol.

**Length of fermentation:** 20 days

**Length of maceration on the skins:** only a small quantity

**Maturation method:** 20% new French oak barriques, 80% used once

**Length of maturation:** 9 months in barrique, 2 months in bottle

**TASTING NOTES:**

A golden yellow colour, vibrant and brilliant. Intense and elegant bouquet with light scents of Sambuca blossoms and strong fruity notes of ripe peach, plum and sweet pepper. Mineral notes of flint alongside spicy notes of white pepper. The palate is pleasantly full and velvety, wonderfully flavourful with an aromatic persistence that includes the scent of tomato-plant leaves.

**SERVING SUGGESTIONS:**

Cicinis is ideally suited to accompany dishes high in fat such as pork (sausages, ribs), but also tomato-free vegetable soups and mushroom soups, as well as sautéed chicken with vegetables.

