

Cicinis 2012

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.

VINTAGE REPORT:

The 2012 growing season began a bit early in respect to past years for some grape varieties – the most precocious – while for the other late-blooming varieties germination was according to the usual “calendar”. Pinot Grigio, Sauvignon, Chardonnay and Pinot Bianco, especially in the highest-altitude and most exposed areas, began germination in the last ten days of March. These varieties, at lower altitudes, and all other varieties began germination after the first week of April. The months of April and May were, on average rainy with temperatures slightly higher than usual; this guaranteed regular and constant growth of the fruiting canes. During the last ten days of June, flowering occurred for all varieties and therefore fruit set saw the regular rains for the month. The only precipitation in July was concentrated during the first weeks of the month and guaranteed the correct amount of water for grape growth. Throughout veraison and maturation – end of July and August – there were no heavy rains and temperatures were slightly above average nevertheless the aromatic evolution of the grapes was excellent. Thus, the harvest began at the end of August and proceeded favourably.

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: 13,0 % Vol.

Length of fermentation: 20 days

Length of maceration on the skins: only a small quantity

Maturation method: 60% French oak barriques, 40% cement tanks

Length of maturation: 8 months in barrique and cement tanks, 2 months in bottle

TASTING NOTES:

Cicinis appears a luminous straw yellow, edged with ripe-lemon zest. When swirled in the glass, the legs are broad and viscous, denoting a very concentrated wine. The nose immediately releases emphatic notes of tomato leaf and blackcurrant branch, followed by explosive white grapefruit, flowering broom, and late-ripened Leonforte peach, crowned by a crescendo of vanilla and toasted almond, which then transmute into a subtle but fascinating hint of gunpowder. It enfolds the palate with its muscular, almost prickly acidity, beautifully balanced by a velvet-smooth finish that echoes the citrus, caramel, ginger and white pepper offered on the nose. Cicinis boasts near-endless length and a remarkable minerality, which produces it: the famous “ponca” marl of the Friulan hills. In sum, an ultra-complex wine, yet one fully able to express itself with amazing simplicity.

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.

