



ATTEMS



CICINIS 2004

DENOMINATION: Collio DOC Sauvignon/Friulano/Pinot Bianco

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 2004 vintage was of outstanding quality. The weather throughout the year was normal, with expected rainfall levels during bloom and fruit set, a crucial moment for cell differentiation in the berry. The rest of the season developed along normal lines for the area, ensuring good veraison and a rain-free harvest. August 2004 experienced extremely wide diurnal temperature swings that reached 10-13 degrees between day and night; such fluctuations encouraged the formation of remarkably complex aromatic compounds. Quantity of fruit harvested was good and the quality superb, with the grapes showing perfect soundness.



TERROIR AND ENVIRONMENTAL CONDITIONS

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.

6250 vines per hectare

TRAINING SYSTEM: Guyot



TECHNICAL INFORMATION

YIELD/HECTARE: 60 quintals

HARVEST PERIOD: Second decade of September

VINEYARD PRACTICES: Manual

FERMENTATION VATS: 100% new French and American oak barriques

FERMENTATION TEMPERATURE: 25°C

LENGTH OF FERMENTATION: 15-20 days

LENGTH OF MACERATION ON THE SKINS: Partial, for the Sauvignon Blanc component of the blend

MALOLACTIC FERMENTATION: Partial (40%)

MATURATION METHOD: French and American barriques, 50% new and 50% once-used

LENGTH OF MATURATION: 12 months



TASTING NOTES:

2004 Cicinis appears a light gold, remarkably clear and brilliant. A crisp, refreshing bouquet characterises Cicinis, with abundant notes of spring flowers and aromatic herbs, such as lemon verbena, nicely complemented by an earthy mineraliness that suggests wet stone. Full, savoury flavours are gloriously evident on the palate, well integrated into a firm structure that avoids excessive power. The finish is lengthy, with appealing, lingering aromas.

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.