



CICINIS 2006

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 Spring was chilly and fairly rainy, followed by a summer that was hot and dry in its first half and then cold and wet in the second half. These conditions slowed down the normal ripening process in some vineyards, with pH values slightly lower than average. Sugar levels were good, however, somewhat above the averages of the last two years. Harvest began a few days earlier than in 2005, but still within historic norms for the Collio. In general, crop levels were down slightly compared to 2005, but fruit quality was excellent.



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:

In appearance, a brilliant golden yellow. A crisp, refreshing bouquet characterises 2006 Cicinis, with abundant notes of spring flowers and aromatic herbs, nicely complemented by an earthy mineraliness. Full, savoury flavours are gloriously evident on the palate, well integrated into a firm structure that avoids excessive power. The finish is lengthy, with 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.