



CICINIS 2007

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 Winter conditions were warm and spring continued the same, with high temperatures and little rainfall, leading to early budding. Successive growth stages were regular, though, and rainfall in late spring and early August, plus notable diurnal temperature fluctuations, brought outstanding development and ripening in the fruit, and notable aromatic complexity. The 2007 vintage is remarkable for its rich bouquets and fine structure, along with the full-flavoured, tangy sapidity classic to this area.

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 and 2 months in bottles

TASTING NOTES:

The colour is rich, shimmering straw-yellow with lively gold highlights. A complex, multi-faceted nose offers smooth tropical fruit such as banana and pineapple as a delicious foil to white peach and floral notes, yielding then to more subtle, spicy impressions of cinnamon, vanilla, and nutmeg. The palate is compellingly graceful and elegant, with impressive volume and a finely-tuned balance of crisp acidity and savoury flavours, which continues almost endlessly on a finish that is nicely aromatic.

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.