



ATTEMS



CICINIS 2009

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 first months of 2009 were marked by successive rainstorms and by moderate temperatures over the final months. Fruit set, the growth stage that occurs just following flowering, and a very important precursor for the quality of the future harvest, resulted in well-balanced clusters. This equilibrium continued through veraison, with small-sized berries, rich in aromatic components and with good acid levels. Day-night temperature ranges brought concentrated, sweet aromas. The year was an excellent one overall; the grapes brought into the cellar displayed very high quality and are yielding wines with significant aromatic intensity and range.



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

VARIETY: Sauvignon/Friulano/Pinot Bianco

YIELD/HECTARE: 60 quintals

HARVEST PERIOD: Sauvignon: second decade of September, Pinot Bianco: beginning of September, Friulano: last week of September

VINEYARD PRACTICES: Manual

FERMENTATION VATS: 50% new French oak barriques, 50% once-used

FERMENTATION TEMPERATURE: 18°C

ALCOHOL BY VOLUME: 13,5% Vol.

LENGTH OF FERMENTATION: 15-20 days

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

MALOLACTIC FERMENTATION: none

MATURATION METHOD: French oak barriques, 50% new ok and



TASTING NOTES:

Cicinis appears a remarkably luminous gold yellow. The nose releases crisp aromas of spring flowers and medicinal herbs, followed by smooth, sweet impressions of tropical fruit, including pineapple and banana, then culminating with subtle spicy hints of cinnamon and nutmeg. The palate is crisply elegant, with zesty, full flavours, capped with a long-lingering, fragrant finish.

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.



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50% once-used

LENGTH OF MATURATION: 9 months in barriques and 6 months
in bottles