



## CICINIS 2010

**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** 2010 was definitely a "white wine year." Water availability never faltered, right from the beginning of the growth period, and then through all of the development stages, budbreak, flowering, and fruit set. These conditions imparted superb vigour to the vines, which in turn resulted in exceptional foliar canopies, growth of the crucial aromatic precursor compounds, and good balance between acids and sugars in the berries. Temperatures during veraison and ripening were never too high, and the day-night temperatures differences were just what was required. The resulting 2010 wines were particularly well-fruited, and the classic mineral quality is in exceptional balance with the full body characteristic of the local terroir.



## 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 blanc

**YIELD/HECTARE:** 60 quintals

**HARVEST PERIOD:** second decade of September

**VINEYARD PRACTICES:** manual

**FERMENTATION VATS:** 20% new French oak, 80% once used

**FERMENTATION TEMPERATURE:** 18°C

**ALCOHOL BY VOLUME:** 12,5% Vol.

**LENGTH OF FERMENTATION:** 20 days

**LENGTH OF MACERATION ON THE SKINS:** only for small quantities

**MALOLACTIC FERMENTATION:** none

**MATURATION METHOD:** French oak barriques, 20% new and 80% once-used

**LENGTH OF MATURATION:** 9 months in Barriques and 2 months in bottle



## TASTING NOTES:

Appearing a luminous, deep straw-yellow, Cicinis displays seductive, cleanly-contoured varietal aromas on the nose, with Percocca peach yielding gradually to pineapple, enriched by intriguing notes of gunflint, spice, and white pepper. The generous, full palate is both firmly-structured and elegant, exhibiting lively, savoury flavours that complement fragrances echoing the bouquet. The near-endless finish is likewise appealingly 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.