

Cicinis 2014

DENOMINATION:

Collio DOC

TERROIR AND PRODUCTION:

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

Density: 6250 vines per hectare

Training system: Guyot

TECHNICAL INFORMATION:

Yield/hectare: 60 quintals

Harvest period: last week in August and second decade of September

Vineyard practices: manual

Fermentation vats: French oak barriques, 20% new oak and 80% used once

Fermentation temperature: 18°C

Length of fermentation: 20 days

Length of maceration on the skins: only a small quantity

Maturation method: 60% French oak barriques, 40% cement tanks

Length of maturation: 8 months in barriques and cement tanks, 2 months in bottle

Alcohol by volume: 13,0% Vol.

TASTING NOTES:

A vibrant straw yellow with green highlights, Cicinis exhibits a rich, intoxicating bouquet of sage and yellow bell pepper that meld beautifully into white peach, eucalyptus, and spicy vanilla and ginger. An impressive acidity emerges immediately on the palate, the gift of a northerly latitude and cool growing year, which heightens impressions of citrus and passion fruit. A concentrated wine with a lengthy progression, it is marked by a pronounced minerality, fruit of the ponca soils, classic to the Cicinis hill.

SERVING SUGGESTIONS:

Ideal partner to shellfish and medium-fatty fish, either baked or in broth, and delicious as well with pasta and rice with fragrant vegetable, mushroom, or truffle sauces.

