

Sauvignon Blanc 2013

DENOMINATION:

Venezia Giulia IGT

GENERAL INFORMATION:

Sauvignon Blanc boasts a quite distinctive, very complex bouquet. In colour it appears a straw yellow, typically with greenish highlights. Its palate exhibits crisp, tangy and full flavours.

VINTAGE REPORT:

After a cold, snow-filled winter, spring brought slightly lower temperatures than usual for the area. The even rainfall made possible a gradual and uniform bud break. Temperatures held to the average beginning in mid-June, and the vines progressed normally through their growth stages. The berries reached their final size at the end of July, without any excessive heat spells, then August ushered in the expected day-night temperatures differentials, so essential for the natural accumulation of aromatic compounds that are fundamental for our high-quality white wines. All the various grape varieties were harvested and fermented in the cellar, with the most meticulous attention being paid to each of the wine lines.

TERROIR AND PRODUCTION:

Estate and vineyard location: the vineyards are located among the plains and hills of the province of Gorizia

Altitude: 130 metres

Exposure: South, Southeast, North, Northeast

Soil type: eocene marls and sandstones created by seabed uplifting 50 million years ago

Density: 4.000/5.500 vines per hectare

Training system: Guyot

Vineyard average age: planted in 1973 and in 2003

TECHNICAL INFORMATION:

Variety: Sauvignon Blanc

Yield/hectare: 70 quintals

Harvest period: first and third decade in September

Vineyard practices: manual

Fermentation vats: stainless steel and new barriques

Fermentation temperature: temperature controlled, not exceeding 18°C

Length of fermentation: 15 days

Alcohol by volume: 12,5% Vol.

Length of maceration on the skins: 1/3 of production 12 hours cold maceration

Maturation method: stainless steel and barriques

Length of maturation: 15% of the production 2 months in barriques, 4 months in stainless steel

TASTING NOTES:

The wine appears a luminous, green-edged golden yellow. Elegantly subtle notes of green pepper, tomato leaf, and sage initially emerge on the nose, followed by impressions of ripe pear and melon. The crisp, beautifully-balanced palate is marked by crisp, fragrant fruit. A long-lingering finish completes this compellingly rich Sauvignon Blanc.

SERVING SUGGESTIONS:

Attems Sauvignon Blanc's crisp, refreshing character renders it delicious as an aperitif, but it partners with food as well, with poultry and similar light meats, and with fish that is grilled or sautéed with potatoes, asparagus, or mild vegetables, and first courses with cheese-based sauces.

