

# Sauvignon Blanc 2014

**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.

**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

**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

**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.

