



SAUVIGNON 2007

DENOMINATION: Collio, DOC Sauvignon

GENERAL INFORMATION: Attems 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 acidity and full flavours.

VINTAGE REPORT Winter conditions were warm and spring continued the same, with high temperatures and little rainfall, leading to early budding. Successive growth stages were regular, though, and rainfall in late spring and early August, plus notable diurnal temperature fluctuations, brought outstanding development and ripening in the fruit, and notable aromatic complexity. The 2007 vintage is remarkable for its rich bouquets and fine structure, along with the full-flavoured, tangy sapidity classic to this area.

TERROIR AND ENVIRONMENTAL CONDITIONS

ESTATE AND VINEYARD LOCATION: The vineyards are located among the plains and hills of the province of Gorizia.

ALTITUDE: 130 metres

EXPOSURE: South, South-East, North, North-East

SOIL TYPE: Eocene marls and sandstones created by seabed uplifting 50 million years ago.

DENSITY: 4.000/5500 vines per hectare

TRAINING SYSTEM: Guyot

VINEYARD AVERAGE AGE: Planted in 1973 and in 2003

TECHNICAL INFORMATION

YIELD/HECTARE: 70 quintals

HARVEST PERIOD: First and third decade of September

VINEYARD PRACTICES: Manual

FERMENTATION VATS: Classic stainless steel fermenters and part in barriques.

FERMENTATION TEMPERATURE: Controlled, not exceeding 18°C.

LENGTH OF FERMENTATION: 8 days

LENGTH OF MACERATION ON THE SKINS: Cold maceration of one third of the must for 12 hours

MALOLACTIC FERMENTATION: Partial malolactic, of the macerated must.

LENGTH OF MATURATION: 4 months in steel and 2 months in barriques

TASTING NOTES:

Attems Sauvignon Blanc is a brilliant straw yellow in appearance. Appealing varietal aromas emerge on the nose, leading with a hint of asparagus, that yields to a more complex herbaceousness and finally to notes of honey at the close. The wine enters on the palate with great energy, displaying a palate that is uncomplicated but clean cut, crisp, and appealingly refreshing. The finish is superb, concluding with a medley of rich aromatic impressions.

SERVING SUGGESTIONS: Attems Sauvignon Blanc's crisp, refreshing character renders it delicious as an aperitif, but it partners with foods 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.