



ATTEMS



SAUVIGNON 2009

DENOMINATION: Venezia Giulia IGT 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 The first months of 2009 were marked by successive rainstorms and by moderate temperatures over the final months. Fruit set, the growth stage that occurs just following flowering, and a very important precursor for the quality of the future harvest, resulted in well-balanced clusters. This equilibrium continued through veraison, with small-sized berries, rich in aromatic components and with good acid levels. Day-night temperature ranges brought concentrated, sweet aromas. The year was an excellent one overall; the grapes brought into the cellar displayed very high quality and are yielding wines with significant aromatic intensity and range.



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.

MATURATION METHOD: steel and barriques

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



TASTING NOTES:

A dense but luminous straw-yellow greets the eye, a fitting introduction for an equally rich, aromatic nose. Crisp-edged notes of fresh greens and tomato leaf are the first to emerge, yielding to rich fruit, such as ripe peach, bananas, and pineapple. Pungent hints of sage offer a delicious conclusion. It is equally rich and long-lingering in the mouth, where an impressively-full body benefits from sapid fruit and a velvety fabric. Its crisp, clean finish is a superb conclusion.

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.