



SAUVIGNON 2011

DENOMINATION: Venezia Giulia IGT

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 2011 growing season started off quite normally in the spring, and May and June brought their expected and welcome rains, ensuring even development of the fruiting shoots, and flowering later proceeded under ideal weather conditions. Fruit set and berry growth were likewise normal, and the clusters were sound and healthy, again because of dry conditions. The season continued quite dry, speeding up the ripening process of the grapes, which displayed high concentrations of aromatic and polyphenolic compounds. Harvest thus began earlier than usual, around mid-August, and continued with no problems. We saw immediately that the resultant wines would be well structured, with rich bouquets, and in fact the musts were textbook-perfect and the fermentation fragrances were outstanding. The fermentations, all kept at low temperatures, carried through very well. Maturation on the lees was not very lengthy, since by December the wines were already rounded and smooth. Now fresh off the bottling line, the wines are remarkably expressive, displaying intense aromas and distinctive varietal characteristics, cleanly delineated and firmly structured.



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

VARIETY: Sauvignon blanc

YIELD/HECTARE: 70 Quintals

HARVEST PERIOD: First and third week of September

VINEYARD PRACTICES: Manual

FERMENTATION VATS: Classic stainless steel fermenters and barriques.

FERMENTATION TEMPERATURE: Controlled, not exceeding 18°C.

ALCOHOL BY VOLUME: 12.5% Vol.

LENGTH OF FERMENTATION: 15 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: Stainless steel and barriques



TASTING NOTES:

A luminous straw yellow, with subtle greenish highlights announces this wine. The nose is rich and dense, with lovely elderflower blossom that blends seductively into fresh sage and tomato leaf, followed in turn by ripe white plum and crisp grapefruit. The refreshing palate is impressively balanced, with a firm structure, and the finish shows a compelling appeal.

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.



ATTEMS

LENGTH OF MATURATION: 4 months in stainless steel and 15%
of the production 2 months in barriques