

# CICINIS 2015

## CLASSIFICATION:

Doc Collio Sauvignon blanc 2015

## AREA OF PRODUCTION:

**Provenance:** the vineyards are located in the Collio Goriziano area

**Altitude:** 153 mt above sea level

**Area:** 5 hectares

**Exposure:** Various from south to north

**Type of soil:** Marls and sandstone of marine origin formed over 50 million years ago

**Cultivation Density:** 6.250 plants/hectare

**Vine Training:** Guyot

## TECHNICAL NOTES:

**Production/hectare:** 6 tonnes

**Grape harvest timing:** Last week of August and second to third week of September

**Grape harvest method:** by hand

**Fermentors:** Egg-shaped cement tanks and barriques (50% new and 50% re-used)

**Fermentation temperature:** 18°C

**Fermentation duration:** 20 days

**Maceration:** small quantities only

**Ageing vessels:** 50% french barriques, 50% egg-shaped cement tanks

**Ageing time:** 8 months in barriques and egg-shaped cement tanks, 2 months in bottle

**Alcohol by volume:** 13,5% Vol.

## TASTING NOTES:

Bright straw-yellow with a nose distinguished by ripe fruit notes, mango, passion fruit, and elegant hints of vanilla, toasted coffee and the defining sensation of flint.

The first sip reveals the wine's great structure and concentration. Soft and balanced, the wine's complex weave is enriched by velvety tannins that bring forth spiced notes.

The long finish offers suggestions of bread crust, sage and minerals that are typical of the Sauvignons born in Ponca del Collio.

## PAIRINGS:

An ideal accompaniment for shellfish oven-baked or stewed fish. It is also a perfect match for pasta and rice with aromatic vegetable, mushroom or truffle condiments.

