



ATTEMS

## RIBOLLA GIALLA 2017

**CLASSIFICATION:** Venezia Giulia IGT

**VINTAGE REPORT:** after a very cold January, spring came early compared to seasonal averages. Temperatures began to rise as early as the end of February, contributing to a quick awakening of the plants at the beginning of April. The erratic temperatures in early spring proved challenging to the grapevines, especially with the cold that came in between the end of April and the beginning of May. The Attems vineyards suffered these conditions with more ease than those in other parts of northeastern Italy due to the region's geography and the protection offered by the woods surrounding the estates. The rapid rise of temperatures at the end of spring brought new life to the plants, allowing them to begin flowering at the beginning of June - about a month following the flowering of the green manure essences planted in autumn 2016. Green manure usage is a key and consolidated farming technique that sees widespread use in the Attems' estate. The weather was moderately warm in June and rainfall was in line with that of past years. The hot 2017 summer saw very little rain, but the two summer storms in July provided a much needed respite to Attems' vineyards. The constant working of the soil and management of the leaves helped maintain the plants in healthy and protected from the sun up until the harvest season. Ribolla Gialla is harvested late, end of September, from vineyards located in floodplains. The grapes are distinctive for their excellent acidity characteristic flavour.

**CHARACTERISTICS OF THE PRODUCTION AREA:**

**ORIGIN:** the vineyards are located among the plains and hills of the province of Gorizia

**ALTITUDE:** 60 meters asl

**SOIL TYPE:** eocene marls and sandstones. Well-drained alluvial soils rich in stones and sand.

**PLANTING DENSITY:** 5000 vines per hectare

**TRAINING SYSTEM:** double arched cane and Guyot

**VINEYARD AVERAGE AGE:** planted in 2001

**TECHNICAL NOTES:**

**YIELD/HECTARE:** 9 tons

**HARVEST:** by hand, end of September.

**VINIFICATION:** the must obtained from the soft pressing of the grapes is left to rest for 24-48 hours. Subsequently, on clear must, a low temperature (15°C) alcoholic fermentation is allowed to take place in steel vats for 20 days. Following the fermentation, the wine rests for four months on noble lees often kept in suspension.

**ALCOHOL BY VOLUME:** 12,5% Vol.

**TASTING NOTES:** a striking straw-yellow colour, with subtle gold highlights, this Ribolla Gialla is elegant and deliciously floral, with lovely scents of jasmine and dandelion, followed by sweet notes of bread. Delicate and pleasantly fresh on the palate, the wine finishes with a memory of flowers and field grass.

**SERVING SUGGESTIONS:** superb as an aperitif wine with finger foods, vegetable flans and savoury pastries, as well as a perfect partner to baked first courses.

