



ATTEMS

SAUVIGNON BLANC 2016

CLASSIFICATION: Venezia Giulia IGT

VINTAGE REPORT: After a mild winter with little rainfall, Spring followed in similar fashion with slightly higher than seasonal average temperatures. Between May and June, the average temperatures fell and rainfall was abundant. July was the hottest and driest month, resulting in our stepping in to support the plants through irrigation work and superficial soil work. August and September were extraordinary months both for their temperature and humidity. The growing, veraison and ripening phases progressed at a steady, regular pace and the grapes harvested were perfect. The 2016 growing season will surely be long-remembered for the significant day-night temperature variations, especially from the end of August to the end of September, which also contributed to an excellent concentration of aromatic elements and a balanced grape yield per hectare. The Sauvignon grapes harvest began at the end of August and was carried out until the middle of September. The grapes harvested were beautiful and possessed a higher concentration of sugars when compared to previous years.

CHARACTERISTICS OF THE PRODUCTION AREA:

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

ALTITUDE: 130 meters asl

VINEYARD SIZE: 4,31ha

EXPOSURE: South, Southeast, North, Northeast

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

PLANTING DENSITY: 4,000/5,500 vines per hectare

TRAINING SYSTEM: Guyot

VINEYARD AVERAGE AGE: Planted in 1999 and 2003

TECHNICAL NOTES:

YIELD/HECTARE: 7 tons

HARVEST: First and third week in September

HARVEST METHOD: Manual

FERMENTATION CONTAINERS: stainless steel and new barriques for 10% of the production

FERMENTATION TEMPERATURE: temperature controlled, not exceeding 18°C

DURATION OF FERMENTATION: 15 days

MATURATION METHOD: stainless steel vats and barriques

LENGTH OF MATURATION: 4 months in stainless steel, only 10% of the production in barriques for 2 months, 1 month in bottle

ALCOHOL BY VOLUME: 12,5% Vol.

TASTING NOTES: A sparkling gold-yellow tone with subtle greenish highlights. Lovely impressions of sage and tomato leaf lead off on the nose, closely followed by notes of late-ripened peach, melon, and white plum. Rich fruit flavours heighten its crisp, fragrant palate, whose aromas continue into an alluring, superbly balanced finish.

SERVING SUGGESTIONS: To be enjoyed with first courses of seafood pastas and risottos, and in particular with pan-fried fish with potatoes and asparagus.

