



ATTEMS

CLEVE 2016

CLASSIFICATION: D.O.C. Collio Cabernet 2016

DESCRIPTION: "Cabernet" spread throughout the region of Friuli Venezia Giulia around the middle of the 19th century. The shoots bearing this name were often a mix of Cabernet Franc, Cabernet Sauvignon and Carménère, and were planted as such. In the historic vineyards of the region one can still find these three varieties growing together in the same lot. In the respect of tradition, Attems united the characters of these three grapes in "Cleve" for a delicate, but quite personable, Cabernet del Collio.

VINTAGE REPORT: Following a mild, dry winter, spring progressed similarly, with slightly higher-than-average temperatures. Between May and June, temperatures dropped below the season average and rainfall increased significantly. July was very dry and the hottest month in the year, which encouraged us to support the plants with work on the soil to remove the grassy turf thus removing some of the competition for the scarce water resources. August and September proved to be extraordinary months, perfectly warm and dry allowing the the growth, veraison and ripening of the grapes to take place with slow regularity. The 2016 season will surely be remembered for the strong day/night temperature differences and above average temperatures at the end of September that supported the grapes' ripening well past the end of Summer. The harvest of the three "Cabernet" varieties that are used in this wine began the first week of October, when Cabernet Sauvignon grapes reached an optimal ripeness whilst Cabernet Franc and Carménère maintained their typical crisp peel and herbaceous flavours.

TERROIR AND ENVIRONMENTAL CONDITIONS:

PROVENANCE: vineyards in the heart of Collio Gorizian's soft hills facing South, South West.

SOIL TYPE: "Ponca" of fragmented sandstone and limestone formed by the rising of the seabeds millions of years ago during the eocene.

TRAINING: Guyot

TECHNICAL INFORMATION:

VARIETIES: Cabernet Franc, Cabernet Sauvignon e Carménère.

YIELD/HECTARE: 7,5 tons

HARVEST PRACTICES: By hand in the first ten days of October.

WINEMAKING: In temperature controlled vats, the pressed grapes are hand-pressed at low temperatures during the first days of fermentation. Subsequently, delicate pumpovers are performed twice a day for fifteen days. Following malolactic fermentation, the wine is refined in third-use french oak barrels for twelve months and an additional seven in traditional cement vats.

ALCOHOL BY VOLUME: 13,0% Vol.

TASTING NOTES: Brilliant red with purple hues in the glass. The wine's nose exhibits elegant notes of mulberry, and plum accompanied by field grass and tomato leaf accents. On the palate, the wine is fresh and mineral with a fresh acidity that exalts the red fruit notes that lead to a spiced finish of cinnamon and black pepper.

