



ATTEMS

TREBES 2018

CLASSIFICATION: D.O.C. Collio Ribolla Gialla 2018

VINTAGE REPORT: January and February were defined by frequent rains and fluctuating temperatures, with January being warmer than average. March had two cold spells, one at the beginning of the month and one in the last third, leading to the warmest April in the last ten years. This brought on a vigorous budding phase for all varieties, both in the hill vineyards and those in the flood plains. Water reserves were regularly replenished throughout April and May, which guaranteed a regular growth to the plants that flowered ten days earlier than usual. The rains in June, followed by a dry and very warm July supported a regular growth of the grapes and an early veraison phase for Ribolla. The refracted light from the Adriatic Sea, which improved the leaves' efficiency, and the significant day/night temperature variations brought on by the sea breeze both decisively influenced the development of the grapes' aromatic precursors and other ripening parameters, which lead the Ribolla Gialla from our oldest vineyard to be the last white grapes to be harvested. The sun exposure of the bunches and a light pruning allowed us to reach an optimal polyphenolic concentration in the skins, a key factor for the brief maceration that we carry out in the vinification phase.

CHARACTERISTICS OF THE PRODUCTION AREA:

ORIGIN: the oldest vineyard in Lucinico, Collio Goriziano.

SOIL TYPE: "Ponca" of fragmented rock, loam and sand formed by the rising of the seabeds millions of years ago during the eocene.

TRAINING SYSTEM: Pruned-spur cordon-trained.

VINEYARD AGE: the oldest grapevines were planted in 1971

TECHNICAL INFORMATION:

YIELD: 70 q.li

HARVEST: by hand on September 20

VINIFICATION: The ripest grapes are delicately destemmed and pressed. After two days at 15°C the light fermentation naturally pushes up the grapes to the top of the container, the must is then separated and fermented in traditional 20hl acacia containers to refine, as per tradition, with the wine lees for nine months at low temperature avoiding malolactic fermentation.

ALCOHOL BY VOLUME: 13% Vol.

TASTING NOTES: This intense yellow-coloured wine with golden highlights reveals aromas of mimosa, yellow melon and toasted bread that lead to the classic note of flowering dandelions typical of this great Ribolla. The palate is intense and the characteristic acidity conveys a real pleasantness to the wine, exalting its full body. The finish is persistent with an intriguing highlight of tea matcha and white blackberry.

