



ATTEMS

## CICINIS 2018

**CLASSIFICATION:** Doc Collio Sauvignon blanc 2016

**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 a slightly earlier onset of the veraison phase. The refracted light from the Adriatic Sea, which improved the leaves' efficiency, and the 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.. The harvest period for Sauvignon Blanc is decided only after a careful tasting of the grapes. The terraces of the Cicinis hill all mature with a different timing depending on their position and orientation. Because of this, in 2018, as in previous years, the harvest took place in steps, beginning on August 22 and ending during the first ten days of September.

**TERROIR AND ENVIRONMENTAL CONDITIONS:**

**ESTATE AND VINEYARD LOCATION:** the terraced hill at the foot of Monte Calvario (Podgora) in 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:** Guyot

**PLANTS/HECTARE:** 6250

**TECHNICAL INFORMATION:**

**YIELD/HECTARE:** 7 tons

**HARVEST PRACTICES:** manual

**VINIFICATION:** the grapes, harvested at dawn, are pressed wholes with the utmost care. The must obtained from this soft pressing of the grapes is left to rest for 48 hours. Subsequently, the alcoholic fermentation is allowed to take place in dedicated cement tanks for 45% of the duration, and for 55% in barriques and tonneaux where the wine will age upon the lees until it is ready to be bottled. During these nine months, the wine matures at low temperatures without any malolactic fermentation. Following the fermentation, the wine rests for four months on noble lees often kept in

**ALCOHOL BY VOLUME:** 13% Vol.

**TASTING NOTES:** this vintage's Cicinis paints a beautiful picture in shades of green from the reflections of its color in the glass, to the essences we find on the nose. Sage, mint and boxwood elegantly open introduce the bouquet, and intriguing nuances of bergamot and spicy sensations of vanilla and white pepper soon follow. On the palate the wine is vibrant, thanks to a vertical acidity that brings out the citrus aromas but that harmoniously balances the softer perceptions of toasted bread and almond. The finish is dominated by this wine's great flavour, which evokes memories of salt and Mediterranean spices.

