



ATTEMS

SAUVIGNON 2019

CLASSIFICATION: I.G.T. Venezia Giulia Sauvignon 2019

VINTAGE REPORT: In 2019, the budding phase for the Sauvignon grapevines began on the sunniest hills on April 11, a slight delay compared to previous years. A spring with little rainfall and a chilly month of May caused all phenological phases to move forward by about ten days. Sauvignon, which is a vine particularly resistant to low temperatures, quickly regained its strength and came to bloom around June 10, in a breezy week characterized by a mild climate.

In the Gorizia region, the summer was distinguished by good weather with well-distributed rainfall, which helped moisten the soil in the warmer months of July and August.

The harvest entered its most intense phase from the first days of September, but, as is our custom, we collected some small amounts of Sauvignon Blanc at the end of August, which yields musts that are richer in malic acid than the average.

The belated vintage compared to recent years allowed us to benefit from low morning temperatures in late summer, providing us with musts rich in aromatic precursors.

We carefully preserved the aromaticity of the wine throughout all production phases in a year already significant for the extremely fragrant musts.

CHARACTERISTICS OF THE PRODUCTION AREA:

ORIGIN: The vineyards are located among the plains and hills of the province of Gorizia at an average altitude of 60 meters asl.

SOIL TYPE: Eocene marls and sandstones created by seabed uplifting 50 million years ago and partly well-drained alluvial soils rich in stones and sand.

PLANTING DENSITY: 5500 vines per hectare.

TRAINING SYSTEM: double and single Guyot.

VINEYARD AVERAGE AGE: planted in 2002.

TECHNICAL INFORMATION:

YIELD/HECTARE: 8 tons

HARVEST: by hand, from mid August to the first ten days in September.

VINIFICATION: a small portion, about 15%, of the pressed product benefits from a brief, cold temperature maceration away from air drafts. The must obtained from the soft pressing of the grapes is left to rest for 24-48 hours. Subsequently, on clear must, alcoholic fermentation is allowed to take place in steel vats at 18-20°C or 12 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: The wine's colour is characterized by green highlights, while the extremely intense bouquet presents aromas of boxwood, Scotch broom, mint and more exotic sensations of guava and pineapple. As usual, on the palate Sauvignon 2019 is graceful and personable with a persistent citrus finish and a salty sapidity.

