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## CICINIS 2019

**CLASSIFICATION:** D.O.C. Collio Sauvignon Blanc 2019

**VINTAGE REPORT:** Due to a very dry early spring, the Cicinis' Sauvignon buds opened later than in previous years. Late pruning, an agronomic technique that we have been carrying out for years, also contributes in delaying the budding phase, thus protecting the plants from any late frosts. A cold May further decelerated the early stages of the development of the young shoots, effectively moving all the phenological stages forward by about ten days. The flowering of this Sauvignon, which ended in mid-June, was characterized by good weather and temperatures that were never excessive. These favorable weather conditions guaranteed a perfect development of the newly formed grapes. The summer of 2019 in the Gorizia area featured good weather with well-distributed rainfall, which rehydrated the soil in the hottest months of July and August. The first grapes of Cicinis 2019 were picked on August 28, at dawn, in boxes, as usual, while the last ones were picked on September 18. Segmenting the harvest over several days, which are decided after a careful organoleptic analysis in the field, allows us to obtain a wine with a very complex aroma and taste profile.

**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:** by hand

**VINIFICATION:** the grapes, harvested at dawn, are pressed whole 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:** In the glass, Cicinis 2019 presents bright green reflections; the same nuance of the scents of sage, peppermint and boxwood that open the infinitely complex bouquet of this wine. A warm sensation of toasting and caramel enhances the citrus aromas with pink grapefruit and bergamot rising above all. The magnificent acidity, perfectly harmonized in the enveloping structure, gives great persistence to the aftertaste of tropical fruit. The finish is long and saline.

