



ATTEMS

SAUVIGNON BLANC 2020

CLASSIFICATION: IGT Venezia Giulia Sauvignon 2020

VINTAGE REPORT: Winter 2020 was very balanced with temperatures that never dropped too low. A mild March seemed to announce an early budding phase facilitated by the quick warming of the soil, which in turn stimulated the grapevines' vegetative growth. However, the Sauvignon grapes sprouted in line with previous years. The months of May and April were rather dry, which allowed the young shoots, which displayed a balanced number of inflorescences, to develop gently. The Sauvignon plants developed strongly and vigorously, and the inflorescences completed their flowering in early June. June was the wettest month of the summer, but thanks to the constant air currents in the vineyards the plants maintained a perfect state of health. The correct water balance in July and August, with regular rains alternating with dry spells, without it ever being excessively hot, helped to maintain an ideal balance between sugars and organic acids in the ripening grapes.

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: 8,5 tons.

HARVEST: by hand, from the end of 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 15 days. The vinification is carried out in steel containers, keeping the wines at low temperatures, thus avoiding malolactic fermentation. After fermentation, the wine rests for 4 months on the noble lees, which are frequently placed in suspension.

ALCOHOL BY VOLUME: 12,5% Vol.

TASTING NOTES: Clear, bright and with greenish reflections, the wine explodes on the nose with boxwood, lychee and acacia flowers. It is a wine with persisting aromas, and more mature notes of white melon. The flavor is lively and intense with pleasant citrus and scotch broom flowers.

