



ATTEMS

## TREBES 2019

**CLASSIFICATION:** D.O.C. Collio Ribolla Gialla 2019

**VINTAGE REPORT:** This pruned-spur cordon-trained vineyard was the last to sprout on April 20. The old vines, in fact, start their vegetative cycle more slowly than the younger ones. In 2019, this phenological phase was delayed by 10 days when compared to the historical average due to a season characterized by little rainfall, which slowed the entire vegetative recovery. 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 the Ribolla Gialla, which ended after mid-June, was characterized by good weather and by temperatures that were never excessive and facilitated a slow growth of the new newly formed grapes. In the Gorizia area, the summer of 2019 featured good weather and well-distributed rainfall, which rehydrated the soil in the hottest months of July and August. The harvest was carried out in the morning of September 21 with temperatures that were quite low. The grapes displayed their typical golden color, the skin, thick, when tasted gave off a delicate aromaticity and a pleasant tannic sensation on the palate.

**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:** 6.5 tons

**HARVEST:** by hand

**VINIFICATION:** When completely ripe, the 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 10 months at low temperature avoiding malolactic fermentation.

**ALCOHOL BY VOLUME:** 13% Vol

**TASTING NOTES:** The wine has a beautiful yellow color reminiscent of the mimosa flower. On the nose, Trebes 2019 reveals all its great complexity. Spicy notes of saffron, bread and nettles dominate and are wrapped in fruity scents of cedar and dried figs. These very subtle aromas blend perfectly in the great structure of this wine, enlivened by an energetic acidity and sapidity. The finish displays a texture of tannins that gives great depth to the wine.

