



# ATTEMS

## TREBES 2020



**CLASSIFICATION:** D.O.C. Collio Ribolla Gialla 2020

**VINTAGE REPORT:** Winter 2020 was very balanced with temperatures that never dropped too low. A mild March was the signal for an early budding phase facilitated by the quick warming of the soil, which in turn stimulated the grapevines' vegetative growth. Ribolla Gialla, a late Friulian variety, was the last to sprout in mid-April.

The months of May and April were rather dry, which allowed the young shoots to develop regularly. The flowering phase of this variety completed its cycle by the beginning of June, in line with the yearly average.

June was the wettest month of the summer, but thanks to the constant air currents in the vineyards and the timely leaf removal in the pre-cluster closure, we created an ideal microclimate, guaranteeing a perfect flowering and the resulting formation of young clusters.

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.

The harvest of the Ribolla Gialla grapes destined for Trebes was carried out on a mild September 15. The must in maceration at the tasting revealed a discreet aroma and the classic savory flavours to be found in the finished wine.

### CHARACTERISTICS OF THE PRODUCTION AREA

**PROVENANCE:** Terraced vineyard in the Lucinico area, 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:** Pruned-spur cordon-trained

**PLANTING DENSITY:** 5500 vines per hectare

**VINEYARD AGE:** The average age is 20 years old

### TECHNICAL INFORMATION

**YIELD/HECTARE:** 6.5 tons

**HARVEST PRACTICES:** By hand

**WINEMAKING:** The ripest 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 nine months at low temperature avoiding malolactic fermentation.

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

**TASTING NOTES:** Brilliant, with golden reflections, the wine's bouquet is particularly spicy. After a first impression of thyme, notes of white chocolate, dandelion honey and walnut husk emerge. On the palate, it is striking for its volume and complexity. Notes of rosemary and an iodized sensation accompany us through the long mineral finish typical of Ribolla del Collio.