



ATTEMS

SAUVIGNON BLANC 2021



CLASSIFICATION: I.G.T. Venezia Giulia Sauvignon 2021

VINTAGE REPORT: January and February 2021 were characterized by a couple of weeks where the minimum temperatures remained stably below 0 °C, helping to delay the vegetative awakening, despite March being a decidedly mild month. The Sauvignon grapes entered the budding phase, 8 days later than their historical average.

The first vegetative phases were slowed down by a cold May with rainy days, while the June sun stimulated a rapid growth of the vegetation, developing a healthy leaf surface. The flowering of Sauvignon ended within a few sunny dry days in mid-June.

July and August were months characterized by significant temperature variations, with rains sufficient to hydrate and maintain a correct vegetative-productive development in all varieties.

Never before have the Sauvignon grapes been harvested at such different times as this year; the first plots very early on at the end of August, rich in citrus scents and with important acidity. While the last plots were harvested in the last ten days of September and were just as intensely scented but softer on the palate.

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.

TRAINING SYSTEM: Double and single Guyot

PLANTING DENSITY: 5500 vines per hectare

VINEYARD AVERAGE AGE: planted in 2002

TECHNICAL INFORMATION

YIELD/HECTARE: 8 tons

HARVEST PRACTICES: By hand, from the end of August to the last 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 4 months on noble lees often kept in suspension.

ALCOHOL BY VOLUME: 12% Vol.

TASTING NOTES: In the glass, the wine displays a beautiful bright color with green reflections. The fragrances of this wine are as decisive as they are characteristic; tomato leaf, kiwi and verbena followed by white grapefruit and bread crust.

The taste reveals an exuberant acidity and an aftertaste of mint and lime that gives the finish a surprising freshness.