



ATTEMS

RIBOLLA GIALLA 2021



CLASSIFICATION: I.G.T. Venezia Giulia Ribolla Gialla 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 finished its budding phase as late as the end of April.

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 and 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.

The harvest of the Ribolla Gialla grapes began in the last ten days of September. Thanks to the dry and sunny days at the end of summer, the grapes were able to ripen slowly, accumulating more sugars than in recent years.

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: Well-drained alluvial soils rich in stones and sand.

TRAINING SYSTEM: Spurred cordon

PLANTING DENSITY: 5000 vines per hectare

VINEYARD AVERAGE AGE: planted in 2000

TECHNICAL INFORMATION

YIELD/HECTARE: 9 tons

HARVEST PRACTICES: By hand, the first fifteen days in September

VINIFICATION: The must obtained from the soft pressing of the grapes is left to rest for 24-48 hours. Subsequently, on clear must, a low temperature (15°C) alcoholic fermentation is allowed to take place in steel vats for 20 days. Following the fermentation, the wine rests for four months on noble lees often kept in suspension.

ALCOHOL BY VOLUME: 12,5% Vol.

TASTING NOTES: Straw yellow with green reflections, the wine reveals aromas of lemon thyme, hazelnut and white flowers. This wine's light body surprises with lively acidity that accompanies sensations of chinotto and quince is striking. The dry and mineral finish is precise and clean.