



# ATTEMS

## SAUVIGNON BLANC 2022

**NAME:** I.G.T. Venezia Giulia Sauvignon 2022

**SEASONAL TREND:** Winter 2022 was dry, with little rainfall and fairly mild temperatures, which gradually increased into spring, seeing the Sauvignon vines begin budding in mid-April. We were able to delay the opening of the buds by about 10 days compared to the local average using late pruning techniques, which we adopted several years ago.

Spring was characterised by mild temperatures and generally good weather, ensuring constant vegetation growth.

The Sauvignon Blanc vines blossomed rapidly on the hills, starting on 25 May, and towards the end of the month on the cooler plains.

In June and July, the summer heat was mitigated by some beneficial rain, which allowed the plants to head into August without a significant water imbalance. The tilling of the land and the timely trimming of the leaf wall helped to maintain an excellent vegetative/productive balance, preventing undesirable water stress in sensitive varieties like Sauvignon Blanc. This year, the must had an excellent concentration of aromatic precursors, which produced particularly intense bouquets after fermentation.

### AREA AND PRODUCTION

**PROVENANCE:** the vineyards are located between the plains and slopes in the Province of Gorizia, at an average altitude of 60 m above sea level

**SOIL TYPE:** composed partly of Eocene sandstone, which was formed when the sea bed lifted 50 million years ago, and partly of deep alluvial soil with many pebbles.

**TRAINING:** single and double Guyot

**PLANTING DENSITY:** 5500 plants per hectare

**VINEYARD AGE:** plants from 2002

### TECHNICAL NOTES

**YIELD/HA:** 8000 kg

**HARVEST:** by hand, from 21 August to mid-September

**VINIFICATION:** a small portion of the crushed grapes (15%) underwent a short cold maceration, avoiding contact with oxygen. The juice obtained from the gently pressed grapes was left to decant for 24–48 hours. Subsequently, the clear must began its alcoholic fermentation, which took place at 18–20 °C for 15 days. Vinification was carried out in steel containers, keeping the wine at low temperatures, thereby avoiding malolactic fermentation. After fermentation, the wine spent 4 months on the noble lees, which were regularly resuspended.

**ALCOHOL CONTENT:** 12% Vol

**TASTING NOTES:** straw yellow in colour, with green highlights, the Attems Sauvignon has captivating aromas of boxwood, lily of the valley and pomelo. The fresh sensations on the nose are also found in each sip. Combined with its light body, the mineral notes in this wine and the finish of wisteria and bergamot are particularly explosive.



CAMPAIGN FINANCED ACCORDING TO (EU) REGULATION NO. 1308/2013.