



ATTEMS

TREBES 2021



NAME: D.O.C. Collio Ribolla Gialla 2021

SEASONAL TREND: January and February of 2021 were characterised by a couple of weeks when the minimum temperature remained steadily below 0 °C, which helped to delay the spring awakening, despite March being a decidedly mild month. The Ribolla Gialla vines finished budding at the end of April.

The first vegetative phases were slowed down by a cold May with rainy days, while the June sun stimulated rapid growth of the vegetation, which developed excellent foliage. The Ribolla Gialla plants began flowering 15 days later than the historical average.

July and August were characterised by significant temperature variations, with sufficient rain to hydrate and maintain the correct vegetative/productive development across all varieties.

The Trebes Ribolla Gialla grapes were harvested on 23 and 24 September, when we determined that they had reached the right level of ripeness, as the cool September resulted in slow progress. Collio's 'Ponca' soil and the careful selection of blossoms in spring led to perfectly healthy grapes at harvesttime, with a good concentration of sugar and moderate acidity.

AREA AND PRODUCTION

PROVENANCE: terraced vineyard in the Lucinico area of Collio Goriziano.

SOIL TYPE: sand and silt from the disintegration of the sandstone rocks locally known as 'Ponca'. These rocks were formed in the Eocene period, on the pre-existing seabed.

TRAINING: spurred cordon

VINEYARD AGE: average age of 20 years

TECHNICAL NOTES

YIELD/HA: 6500 kg

HARVEST: by hand

VINIFICATION: The fully ripe bunches, which benefited from exposure to the sun, were gently destemmed and pressed. We practice a traditional vinification process known as 'alzata di cappello', which means 'raising the cap'. After 2 days at 15 °C, the weak fermentation naturally pushed the skins up to the top of the tank. The fermenting must was then separated and fermented in 20 hL acacia barrels. The wine was aged at low temperatures for 9 months on the noble lees. 10% of the wine underwent malolactic fermentation.

ALCOHOL CONTENT: 13% Vol.

TASTING NOTES: straw yellow in colour, the 2021 Trebes is set apart by its pronounced yet elegant aromas. Nectarine and yellow flowers bring a certain breadth to the bouquet, alongside the classic iodine notes. On the palate, the fresh acidity leaves a slightly citrusy aftertaste, with caramelised almonds and black tea making their presence known in the sapid finish.



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