



ATTEMS

CICINIS 2021



NAME: D.O.C. Collio Sauvignon Blanc 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 first Sauvignon vines to bud at Cicinis were found on the south-facing terraces, a week later than the historical average.

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 flowering of the Collio Sauvignon ended over a few days in the first ten days of June, when the weather was dry and sunny.

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

For Cicinis, the 2021 harvest began on 31 August, starting with the terraces facing south, as the grapes had achieved excellent aromatic conditions. The Cicinis harvest ended 15 days later with the later-ripening Sauvignons. This year was defined by must with strong natural acidity and particularly intense aromas.

AREA AND PRODUCTION

PROVENANCE: Cicinis is the terraced hill at the foot of Monte Calvario (Podgora) in the 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: Guyot

PLANTING DENSITY: 6250 plants/hectare

TECHNICAL NOTES

YIELD/HA: 6500 kg

HARVEST: By hand, in crates

VINIFICATION: The grapes, harvested at dawn, were pressed whole, as gently as possible. The resulting free-run must was left to clear by way of static decantation for 24 hours. Next, it underwent the alcoholic fermentation process, of which 50% was spent in our egg-shaped concrete tanks, which are used exclusively for this wine; 10% in new barriques; and the remaining 40% in second- and third-fill barriques and tonneaux. The Cicinis was aged in these containers, enriching itself on the whole lees, until it was prepared for bottling. Over the course of these 9 months, the wine matured at low temperatures, without malolactic fermentation.

ALCOHOL CONTENT: 13% Vol.

TASTING NOTES: To the eye, it is vibrant, with elegant green highlights. The scent is intense and perfectly balanced. Broom flower, lime zest and sage enliven a bouquet with strong mineral notes. On the palate, its acidity is impressive, bringing great depth to the wine. Its persistent finish is intriguing, allowing hints of vanilla, ginger and pink grapefruit to emerge.