



ATTEMS

CICINIS 2022



NAME: D.O.C. Collio Sauvignon Blanc 2022

SEASONAL TREND: The winter of 2022 was dry, with little rainfall and fairly mild temperatures, which nevertheless gradually increased until Sauvignon budded between 10 and 20 April, depending on the exposure of the vineyard terraces. Compared to the average for the area, budding started 10 days late thanks to pruning carried out close to budding; a useful agronomic practice that we have been adopting for years.

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.

In June and July, the hot summer was replenished by a few beneficial showers that allowed the plants to face the month of August without a significant water imbalance. The tilling of the soil and timely trimming of the leaf wall helped maintain an excellent vegetative/productive balance, preventing undesirable water stress phenomena in sensitive varieties such as Sauvignon Blanc. The 'ponca', the soil of the Cicinis vineyard, is well draining on the surface but in the deeper layers it retains water, a precious resource for the plants during the hot summers. This unique terroir has given us in this 2022 musts very rich in aromas, sugars and an excellent balance between grape acids.

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, are pressed whole, as gently as possible. The free-run must obtained is left to clarify by static decantation for 24 hours. This is followed by the alcoholic fermentation that takes place 50% 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 passage barriques and tonneaux. The Cicinis will be refined in these containers, enriching itself on the whole lees, until the wine is ready for bottling. Over the course of these 9 months, the wine matures at low temperatures, without malolactic fermentation.

ALCOHOL CONTENT: 13.5% Vol.

TASTING NOTES: To the eye, it has a classic straw yellow colour with greenish reflections. Boxwood buds, gooseberries and guava are the first scents released by shaking the glass, but the aroma is surprising and complex, of white rose, cedar peel with hints of spice and toasted bread. The 2022 vintage is distinguished by its full-bodied character and balanced acidity. The unmistakable mineral finish with citrus hints emerges in the finish. The remarkable persistence is a clear sign of the excellent aging potential of this vintage.