



ATTEMS

## SAUVIGNON BLANC 2023

**NAME:** I.G.T. Venezia Giulia Sauvignon 2023

**SEASONAL TREND:**

The 2023 vintage began with a rainy January and a dry and cold February. The development of late winter and early spring was favourable for budding in line with the historical average for Pinot Grigio vineyards.

Spring was a season characterized by frequent rain which kept us particularly busy at this early stage of growth. Painstaking shoot selection, keeping the green manure for longer and good ventilation on dry days contributed to maintaining the vineyard in a good state of health.

The summer was hot but never scorching, with intermittent more or less intense rainfall which periodically rehydrated the soil.

A warm start to September contributed to a uniform maturation of all the Sauvignons, which we harvested at the peak of their aromatic expression to give us intensely scented musts.

**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 in 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

**ORGANOLEPTIC NOTES:** to the eye, it has a soft, lustrous straw yellow colour.

Peppermint, lemon peel and gooseberry are the freshest sensations we find in a wine that surprises us with its olfactory depth.

On the palate, the Attems Sauvignon is light and smooth, giving notes of citrus, Fuji apple and a salty finish, particularly pronounced in this vintage.

