



ATTEMS

## SAUVIGNON BLANC 2024

**NAME:** I.G.T. Venezia Giulia Sauvignon 2024

**SEASONAL TREND:**

Winter 2024 saw a normal amount of rain and temperatures that were not particularly low, which gradually increased until the first week of April, when the Sauvignon vines began budding. 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 marked by mild temperatures and initially slightly above-average rainfall. Fine weather then took over, ensuring steady vegetation growth.

In June and July, the summer heat was mitigated by some beneficial rain, which allowed the plants to head into August without an excessive water imbalance.

In 2024, the Sauvignon grapes were harvested at very different times, with the first vineyard plots harvested as early as the end of August, rich in citrus aromas and with significant acidity. The last ones were harvested after the first ten days of September and were equally intensely perfumed but softer on the palate.

**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:** from the third decade of August to the first decade of 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 rested 4 months on the fine lees, which were regularly resuspended.

**ALCOHOL CONTENT:** 12,5% Vol

**ORGANOLEPTIC 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.

