



ATTEMS

CICINIS 2024

NAME: D.O.C. Collio Sauvignon Blanc 2024

SEASONAL TREND:

Winter 2024 saw a normal amount of rain and mild temperatures, which gradually increased until the first 10 days of April, when the Sauvignon Blanc vines began budding.

Spring brought favourable conditions for the vines: some above-average initial rainfall, which then gave way to stable, sunny weather, promoting harmonious and consistent vegetative growth.

The summer months of June and July were characterised by a beneficial alternation between summer heat and refreshing rain. This balance supported the plants in the most intense phase of their ripening, allowing them to enter August without any water stress.

The 2024 harvest followed the natural rhythms of the Sauvignon terraces: the grapes on the various levels were collected at different times to capture the best qualities of each exposure. The sunniest plots were harvested at the beginning of September, producing grapes with a sharp acidity and intense citrus aromas. The last tiers, harvested in the second half of the month, yielded softer grapes, rich in exotic and tropical aromas.

Manual harvesting allows us to carefully select only the best bunches, breathing life into Cicinis, a Sauvignon Blanc brimming with character and elegance, which authentically captures the richness of its territory.

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 are harvested at dawn and pressed whole with the utmost

delicacy. The free-run must obtained is left to clarify by static decantation for 24 hours. The next step is alcoholic fermentation, 40% of which takes place in egg-shaped cement tanks, 10% in new barriques, and the remaining 50% in second and third passage barriques and tonneaux.

In these vessels, Cicinis is aged for 7 months on the lees, which allows it to mature and enrich its aromatic bouquet without undergoing malolactic fermentation.

ALCOHOL CONTENT: 13.5% Vol

TASTING NOTES: an intense and vibrant shade of straw yellow, Cicinis 2024 will immediately win you over with its olfactory elegance. The bouquet is broad and refined: it opens with lively hints of boxwood, bergamot, grapefruit and sage, which intermingle with more complex notes of toasted almond and flint. The aromas from its time in wood help to harmonise the aromatic profile, imparting great depth.

In the mouth, it makes a decisive and vibrant entrance. The vertical structure is enveloping, supported by a fresh acidity and a well-integrated sapidity, which accompany each sip into a long, precise and persistent finish.

