



ATTEMS

TREBES 2023

DESIGNATION: D.O.C. Collio Ribolla Gialla 2023

SEASONAL TREND:

The 2023 vintage began with a rainy January, followed by a cold, dry February. The transition between late winter and early spring offered favourable conditions, leading to regular budding, perfectly in line with the historical average.

Spring was characterised by frequent rainfall which accompanied the early stage of vegetative growth. Thanks to careful selection of shoots, prolonged provision of green manures and good ventilation guaranteed by dry days, genuine vegetation growth was guaranteed.

The summer brought hot but never extreme temperatures, accompanied by well-distributed rainfall that kept the soil hydrated, ensuring excellent balance in ripening.

The harvest, carried out entirely by hand, allows us to select only the best bunches, which give rise to Trebes, an authentic and refined expression of our care in the vineyard and the character of the vintage.

TERROIR AND PRODUCTION:

PROVENANCE: Terraced vineyard in the Lucinico area of 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: Spurried cordon

VINEYARD AGE: Average age of 20 years

TECHNICAL NOTES:

YIELD/HECTARE: 75 kg

HARVEST: By hand

VINIFICATION: The fully ripe bunches, which benefited from exposure to the sun, are gently destemmed and pressed. The grapes are vinified using the traditional 'per alzata di cappello', or raising the hat: technique: after 2 days on the skins at temperatures of 15 °C, the weak fermentation naturally pushes the skins to the top of the tank. At this point, the fermenting must is separated and left to ferment in 20 hL acacia barrels. After fermentation, the wine is then matured for 9 months on the noble lees, at low temperatures, without malolactic fermentation.

ALCOHOL CONTENT: 12,5% Vol

ORGANOLEPTIC NOTES: The appearance presents a refined straw yellow colour, embellished with delicate golden reflections. The bouquet is full and harmonious: it opens with hints of summer wildflowers, followed by Reinette apple, white-fleshed fruit and hints of dandelion, which give elegance and complexity to the olfactory profile.

On the palate, it is striking for its richness and marked minerality. Notes of white blackberry and bread crust emerge, leading the mouthful towards a long, elegant and persistent finish supported by a fresh acidity.

