



ATTEMS

SAUVIGNON BLANC 2025



NAME: I.G.T. Venezia Giulia Sauvignon 2025

SEASONAL TREND:

The 2025 vintage saw ideal climatic conditions, which allowed for the production of excellent quality grapes.

The mild and consistent spring favoured uniform budding and harmonious vine growth. Average temperatures remained around 18–20 °C, with around 250 mm of rainfall evenly distributed between April and May. These conditions ensured good water reserves in the soil, as well as regular vegetative development and bud break.

During the summer, the sunny days were interspersed with opportune rainfall, allowing for balanced ripening of the bunches. With maximum temperatures between 28 and 32 °C and minimum temperatures around 15 °C, there were notable temperature variations between day and night, promoting the synthesis of phenolic compounds in the grapes and concentrated aromas.

The grapes reached optimal ripeness, with an average pH between 3.1 and 3.3, which allowed the must to maintain its freshness and minerality.

The harvest began in the second ten days of August, slightly earlier than average, yielding perfectly healthy grapes with remarkable analytical and sensory qualities.

The 2025 grape harvest resulted in elegant and extraordinarily harmonious wines, rich in aromas: the ultimate expression of the characteristics of the terroir.

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: first ten days of September

VINIFICATION: Approximately 15% of the pressed grapes underwent a brief cold maceration, carried out in an oxygen-free environment, to promote delicate aromatic extraction. The must obtained from the gently pressed grapes was then left to decant for 24–48 hours.

The clear must was subjected to alcoholic fermentation at a controlled temperature of 16–18 °C for approximately 15 days. Vinification was carried out exclusively in steel containers at low temperatures, avoiding malolactic fermentation. Subsequently, the wine was aged for five months on the fine lees, which were periodically resuspended.

ALCOHOL CONTENT: 12.5% Vol

ORGANOLEPTIC NOTES: Straw yellow in colour with vivid green reflections, the 2025 Attems IGT Sauvignon expresses intense and seductive aromas of boxwood, lily of the valley and pomelo on the nose, enriched by the typical varietal notes of tomato leaf, sage and passion fruit. The fresh and aromatic sensations perceived on the nose are reflected on the palate, where the wine's lean and agile body reveals a marked minerality. The finish is vibrant and persistent, with elegant floral hints of wisteria and citrus nuances of bergamot and lime.