



ATTEMS

CICINIS 2025



DENOMINATION: D.O.C. Collio Sauvignon Blanc 2025

SEASONAL TREND:

The 2025 vintage was marked by particularly favorable weather conditions, which allowed for the production of high-quality grapes. Spring, characterized by a mild and stable climate, promoted uniform budbreak and balanced vegetative growth of the vines. Average temperatures ranged between 18 and 20°C, while approximately 250 mm of rain fell between April and May, distributed evenly. These conditions ensured adequate soil moisture, supporting uniform budbreak and optimal vegetative growth. Throughout the summer, the alternation of sunny days and well-distributed rainfall facilitated the gradual and balanced ripening of the grape clusters. Maximum temperatures, ranging from 28 to 32°C, and minimum temperatures around 15°C resulted in significant daily temperature fluctuations, promoting the accumulation of aromatic compounds in the berries. The perfectly healthy grapes, at the time of harvest, were characterized by excellent analytical and sensory parameters. They allowed us to obtain musts with the typical freshness and minerality—an essential prerequisite for producing a Cicinis with unique characteristics. The 2025 harvest took place in accordance with the natural ripening schedules of the Sauvignon terraces, with grapes harvested at different times to highlight the unique characteristics of each exposure. The plots most exposed to the sun were harvested in early September, yielding grapes characterized by lively acidity and intense citrus aromas. The last plots, harvested in the second half of the month, yielded riper grapes, distinguished by exotic and tropical notes and greater smoothness. The exclusively manual harvest allows for the careful selection of the best clusters, resulting in Cicinis, a Sauvignon Blanc of great personality and elegance, capable of authentically expressing the richness and identity of the terroir from which it originates.

AREA AND PRODUCTION

PROVENANCE: Cicinis is the terraced hill at the foot of Mount Calvario (Podgora) in the Collio Goriziano region.

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: 6,250 plants per hectare

TECHNICAL NOTES

YIELD/HA: 6500 kg

HARVEST: by hand, in crates

VINIFICATION: The grapes, harvested at dawn, are pressed whole with the utmost care. The free-run juice obtained is allowed to settle through static decantation for 24 hours. This is followed by alcoholic fermentation, 40% of which takes place in egg-shaped concrete tanks, 10% in new barriques, and the remaining 50% in second- and third-use barriques and tonneaux. In these vessels, Cicinis will age for 8 months on the total lees, enriching its aromatic bouquet and maturing without undergoing malolactic fermentation.

ALCOHOL CONTENT: 13% Vol

TASTING NOTES: With an intense and luminous straw-yellow color, the Cicinis 2025 stands out from the very first impression for its elegant and complex bouquet. On the nose, notes of tomato leaf, lime zest, and pink grapefruit emerge initially, accompanied by delicate hints of elderflower and Mediterranean herbs. The bouquet is then enriched with subtle smoky notes, while the skillful aging in wood imparts greater harmony, complexity, and aromatic depth. On the palate, the attack is fresh and dynamic, with a refined and well-defined structure. The lively and perfectly balanced acidity blends with a pleasant minerality, lending tension and vibrancy to the sip. The finish is long, elegant, and persistent, with a return of citrus notes that highlight its balance and terroir-driven character.