



ATTEMS

TREBES 2025



DENOMINATION: D.O.C. Collio Ribolla Gialla 2025

SEASONAL TREND:

The 2025 vintage was marked by favorable weather conditions, which allowed us to bring grapes of excellent quality to the winery. Spring, characterized by mild and consistent conditions, fostered uniform and balanced vegetative development. Average temperatures remained between 18 and 20°C, while approximately 250 mm of rainfall was recorded between April and May, distributed evenly. These conditions ensured good soil moisture levels, supporting harmonious vegetative growth and regular budbreak.

During the summer, the combination of sunny days and well-distributed rainfall facilitated a slow and steady ripening of the grape clusters. Maximum temperatures, ranging between 28 and 32°C, combined with minimum temperatures of 15°C, created significant temperature variations between day and night—ideal conditions for the accumulation of aromatic compounds in the berries. At harvest time, the grapes were perfectly healthy and exhibited excellent analytical and sensory characteristics. From these, it was possible to obtain musts characterized by their typical freshness and minerality—essential elements for creating a Trebes with unique qualities.

AREA AND PRODUCTION

PROVENANCE: Terraced vineyard in the Lucinico area, Collio Goriziano.

SOIL TYPE: Sand and silt resulting from the weathering of sandstone rocks locally known as "Ponca." These formed during the Eocene epoch on the pre-existing seafloor.

TRAINING: Spurred cordon

VINEYARD AGE: Average age of 25

TECHNICAL NOTES

YIELD/HA: 7500 kg

HARVEST: by hand, in crates

VINIFICATION: The fully ripe grape clusters, which have benefited from sun exposure, are gently destemmed and crushed. Winemaking begins with a traditional "cap lift," during which, after 2 days at a temperature of 15°C, the gentle fermentation naturally pushes the skins to the top of the tank. The fermenting must is then separated and allowed to ferment in 20-hectoliter acacia barrels. At the end of alcoholic fermentation, the wine ages for 9 months on the fine lees with continuous bâtonnage, without undergoing malolactic fermentation.

ALCOHOL CONTENT: 12,5% Vol

TASTING NOTES: Visually, it presents an elegant, bright straw-yellow color, enhanced by delicate golden highlights that accentuate its luminosity. The bouquet is refined, intense, and well-defined: it opens with elegant hints of wildflowers and wild herbs, complemented by notes of Renetta apple, pear, and other white-fleshed fruits.

The bouquet is rounded out by hints of dandelion and subtle citrus notes, accompanied by a delicate mineral undertone that evokes the hilly terrain of the Friuli region. On the palate, it stands out for its balance, fullness, and a lively freshness that lends dynamism to each sip. The characteristic savory character of Ribolla Gialla complements a refined flavor profile, in which hints of bread crust and light notes of fresh almond emerge.