

# ATTEMS

(Pictured) A bird's eye view of the Attems estate, which extends across 44 hectares of terraced slopes to the west of Gorizia. Given the particularly idyllic environmental conditions, the vineyards flourish and yield their fruits in an ecosystem in which biodiversity reigns.

## Cicinis 2021

### Collio DOC Sauvignon Blanc, Italy



#### ESTATE

Attems is a historical producer from Friuli, with a long tradition in wine making and a deep knowledge of the territory. The estate has one of the best positions in the area, with several microclimates that allow the winery to enhance the character of each wine, and highlight the unique varieties they cultivate.

#### WINE

Cicinis is a distinctive expression of Sauvignon Blanc, and the Attems flagship. It is from a single vineyard in the Collio area, and they employ aging in oak barrels and cement eggs.

#### VINEYARD

Provenance: A 5-acre single vineyard parcel located on a terraced hillside slope at the foot of Monte Calvario (Podgora) in Collio Goriziano

Soil Composition: Ponca, made up of fragmented rock, loam and sand formed by the rising of the seabeds millions of years ago during the Eocene epoch

Vine Training: Guyot

Grape Variety: 100% Sauvignon Blanc

#### WINEMAKING

*Fermentation: The must obtained from the soft pressing of the grapes is left to rest for 48 hours. The alcoholic fermentation is allowed to take place in dedicated cement tanks for 45% of the duration, and for 55% in barriques and tonneaux where the wine will age upon the lees until it is ready to be bottled. The wine matures at low temperatures without any malolactic fermentation. Following the fermentation, the wine rests for four months on noble lees.*

*Aging: 8 months in a combination of French oak barrels (65%) and egg-shaped cement vats (45%), followed by 3 months in bottle before release*

*Alcohol: 13%*

#### VINTAGE

January and February of 2021 were characterized by a couple of weeks when the minimum temperature remained steadily below 0 °C, which helped to delay the spring awakening, despite March being a decidedly mild month. The first Sauvignon vines to bud at Cicinis were found on the south-facing terraces, a week later than the historical average. The first vegetative phases were slowed down by a cold May with rainy days, while the June sun stimulated rapid growth of the vegetation, which developed excellent foliage. The flowering of the Collio Sauvignon ended over a few days in the first ten days of June, when the weather was dry and sunny. July and August were characterized by significant temperature variations, with sufficient rain to hydrate and maintain the correct vegetative/productive development across all varieties.

#### TASTING NOTE

To the eye, it is vibrant, with elegant green highlights. The scent is intense and perfectly balanced. Broom flower, lime zest and sage enliven a bouquet with strong mineral notes. On the palate, its acidity is impressive, bringing great depth to the wine. Its persistent finish is intriguing, allowing hints of vanilla, ginger and pink grapefruit to emerge.