

ATTEMS

(Pictured) A bird's eye view of the Attems estate, which extends across 44 hectares of terraced slopes to the west of Gorizia. Attems promotes both native grapes such as Ribolla Gialla, as well as other noble varieties including Sauvignon Blanc, Pinot Grigio, Chardonnay and Merlot. Given the particularly idyllic environmental conditions, the vineyards flourish and yield their fruits in an ecosystem in which biodiversity reigns.



Cicinis 2017

Collio Sauvignon Blanc DOC, 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 an utterly distinctive expression of Sauvignon Blanc. From a single vineyard in the Collio area, the tremendous density and aromatics are joined by a deep and complex texture due to the aging in oak barrels and cement eggs. Truly the Attems flagship.

VINEYARD

Sourced exclusively from a single 5-acre vineyard parcel located on a terraced hillside slope at the foot of Monte Calvario (Podgora) in Collio Goriziano
Soils: Ponca, made up of fragmented rock, loam and sand formed by the rising of the seabeds millions of years ago during the Eocene epoch

WINEMAKING

Variety: 100% Sauvignon Blanc

Fermentation: Whole-cluster fermentation for 20 days in egg-shaped cement tanks and wooden barrels (50% new, 50% second use), at a temperature of 64 degrees Fahrenheit

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%

94

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"A dense and beautiful sauvignon with lime, kiwi and lemon character, as well as soil and stone. Full body. Flavorful and long. Excellent energy and brightness at the end. Phenolic tension too. Best ever?" - JS, 7/2020