



Attems Cicinis

Vintage 2007
Appellation Collio DOC
Main varieties Sauvignon/Friulano/Pinot Bianco

TASTING NOTES

Color a rich, shimmering straw-yellow with lively gold highlights.
Aromas A complex, multi-faceted nose offers smooth tropical fruit such as banana and pineapple as a delicious foil to white peach and floral notes, yielding then to more subtle, spicy impressions of cinnamon, vanilla, and nutmeg.
Taste The palate is compellingly graceful and elegant, with impressive volume and a finely-tuned balance of crisp acidity and savoury flavours, which continues almost endlessly on a finish that is nicely aromatic.

SUGGESTED USE

Demonstrates plenty of character to match well-fatted pork (sausage, spare ribs). Enjoy it as well with vegetable soups (tomato-less), mushroom soups, and pan-cooked chicken with vegetables.

TERROIR AND ENVIRONMENTAL CONDITIONS

Estate and vineyards' location The vineyards are located in the area of the Collio Goriziano
Vineyards' size 5 Ha
Altitude 153 meters
Exposure South-south east
Soil type The soil consists of marl and sandstone of Eocenic origin
Planting density 6.250 vines per hectare
Pruning system Guyot
Vineyards' average age They were planted in the 60's and 70's

VINTAGE REPORT

Vintage report Winter conditions were warm and spring continued the same, with high temperatures and little rainfall, leading to early budding. Successive growth stages were regular, though, and rainfall in late spring and early August, plus notable diurnal temperature fluctuations, brought outstanding development and ripening in the fruit, and notable aromatic complexity. The 2007 vintage is remarkable for its rich bouquets and fine structure, along with the full-flavoured, tangy sapidity classic to this area.

WINE MAKING AND AGEING

Yield/Ha 60 Q.
Harvest date The second decade of september
Harvesting Manual
Pressing Distemmer
Fermentation vats 100% new barriques of french and american woods
Fermentation temperature 25°C
Length of fermentation 15-20 days
Maceration Partial on the sauvignon component
Malolactic fermentation Partially done (40%)
Ageing New french and american barrique, 50% new and 50% first passage
Length of ageing 10 months
Bottle ageing 2 months