



Attems Sauvignon

Vintage 2008
Appellation Collio, DOC
Main varieties Sauvignon

TASTING NOTES

Color A luminous straw yellow
Aromas Emphatic tropical fruit, particularly pineapple, is first to emerge on the nose, along with peach, lychee, and subtle scents of spring blossoms and boxwood.
Taste The palate is delicate, elegant, and beautifully balanced, with an appealing, crisp acidity. A rich, full-flavored finish fittingly crowns an outstanding wine.

SUGGESTED USE

Boned-fish dishes (sea bass, bream) sautéed with potatoes, asparagus, and non-bitter vegetables. First courses with cheese sauces.

TERROIR AND ENVIRONMENTAL CONDITIONS

Estate and vineyards' location Attems' vineyards in Lucinico, in the Gorizia province of the Collio region.
Vineyards' size The grapes are sourced from 6 hectares of vineyards
Altitude 130 meters above sea level
Exposure South, Southeast
Soil type The soil consists of marl and sandstone of Eocene origin
Planting density 4,000 vines per hectare
Pruning system Spur pruned cordon and guyot
Vineyards' average age It was planted in 1973

VINTAGE REPORT

Vintage report The vintage was a fine one from a quality point of view. During the initial growing stages, the weather was quite wet; August was superb: warm and well-ventilated. During the latter part of August and throughout all of September, significant temperature differences between day and night fostered complex, concentrated aromatic compounds in the grapes. Harvest was trouble-free, with perfect weather conditions which allowed the picking of each grape variety at its peak ripeness and at the moment that would result in wines with intense bouquets and being rich and full-bodied on the palate.

WINE MAKING AND AGEING

Yield/Ha 70 Q.
Harvest date The first and third week of September
Harvesting Manual
Pressing Soft with horizontal presses
Fermentation vats Stainless steel and partial in new barriques
Fermentation temperature Controlled, below 18° C.
Length of fermentation 8 days
Maceration One third of the grapes have been macerated on the skins, at controlled low temperature, for 12 hours.
Malolactic fermentation Partial, in the wine made from macerated grapes
Length of ageing 4 months in stainless steel and 2 months in barrique
Bottle ageing 1 month