



CICINIS 2008

DENOMINATION: Collio, DOC
VARIETY: Sauvignon/Friulano/Pinot Bianco

GENERAL INFORMATION: Cicinis is the very expression of Conti Attems. The wine takes its name from the hill that bears the Sauvignon Blanc, Pinot Bianco, and Tocai grapes from which it is made, the varieties planted in much the same proportion as they are in the wine: 60% Sauvignon Blanc, 20% Tocai, and 20% Pinot Bianco. The wine is fermented entirely in oak barrels. A lively straw yellow in appearance, Cicinis releases aromas intriguingly faithful to its component grapes, while the palate exhibits impressive depth, finesse, and balance.

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.

TERROIR AND ENVIRONMENTAL CONDITIONS

ESTATE AND VINEYARD LOCATION:

ALTITUDE: 153 metres

VINEYARD SIZE: 5 hectares

EXPOSURE: South, Southeast

SOIL TYPE: Eocene marls and sandstones created by seabed uplifting 50 million years ago.

PLANTING DENSITY: 6250 vines per hectare

TRAINING SYSTEM: Guyot

TECHNICAL INFORMATION

YIELD/HECTARE: 60 quintals

HARVEST PERIOD: Second decade of September

VINEYARD PRACTICES: Manual

FERMENTATION VATS: 100% new French and American oak barriques

FERMENTATION TEMPERATURE: 25°C

LENGTH OF FERMENTATION: 15-20 days

LENGTH OF MACERATION ON THE SKINS: Partial, for the Sauvignon Blanc component of the blend

MALOLACTIC FERMENTATION: Partial (40%)

MATURATION METHOD: French and American barriques, 50% new and 50% once-used

LENGTH OF MATURATION: 12 months and 2 months in bottles

TASTING NOTES

Cicinis offers a rich gold yellow that impresses with its clarity and brilliance. The nose is remarkable for its aromatic depth and complexity, redolent of honey, apple and white peach, as well as tropical fruit, such as pineapple and banana, which serves as a lovely foil to a subtler florality. Slower to emerge are delicately spicy notes of cinnamon and vanilla. The palate is fresh and crisp, smooth and well balanced, deliciously ready to enjoy. A mineral-edged, lingering finish adds appreciably to the wine's appeal.

SERVING SUGGESTIONS: Cicinis is ideally suited to accompany dishes high in fat such as pork (sausages, ribs), but also tomato-free vegetable soups and mushroom soups, as well as sautéed chicken with vegetables.