



ATTEMS

CICINIS 2023



NAME: D.O.C. Collio Sauvignon Blanc 2023

SEASONAL TREND:

The 2023 vintage began with a rainy January and a dry and cold February. The development of late winter and early spring was favourable for budding in line with the historical average for the vineyards of the Cicinis hill.

Spring had frequent rainfall which kept us particularly busy at this early stage of growth. The painstaking selection of shoots, keeping the green manure for longer and good ventilation on dry days helped to keep the vineyard in a good state of health.

The summer was hot but never scorching, with several more or less intense rainfalls that periodically rehydrated the soil.

The maturation of our Collio Sauvignon picked up sharply in September. The terraces most exposed to the sun were harvested at the beginning of the month while the bulk of the harvest took place in mid-September. Harvesting by hand allows us to select the best bunches, which then yield our finest wine.

AREA AND PRODUCTION

PROVENANCE: Cicinis is the terraced hill at the foot of Monte Calvario (Podgora) in the Collio Goriziano.

SOIL TYPE: Sand and silt from the disintegration of the sandstone rocks locally known as 'Ponca'. These rocks were formed in the Eocene period, on the pre-existing seabed.

TRAINING: Guyot

PLANTING DENSITY: 6250 plants/hectare

TECHNICAL NOTES

YIELD/HA: 6500 kg

HARVEST: By hand, in crates

VINIFICATION: The grapes are harvested at dawn and pressed whole, with the utmost delicacy. The free-run must obtained is left to clarify by static decantation for 24-48 hours. This is followed by alcoholic fermentation, 40% of which takes place in our egg-shaped cement tanks, exclusively dedicated to this wine, 10% in new barriques and the remaining 50% in second and third passage barriques and tonneaux. The Cicinis will be refined in these containers, enriching itself on the whole lees, until the wine is ready for bottling. Over the course of these 7 months, the wine matures at low temperatures, without malolactic fermentation.

ALCOHOL CONTENT: 13% Vol.

TASTING NOTES: bright straw yellow in colour, Cicinis 2023 captures attention thanks to its complex and elegant aroma. Notes of flowering honeysuckle, bergamot and percocca peach give way to a dense weave of spicy scents dominated by toasted almond and smoky sensations. On the palate, it is full-bodied and smooth. Its crisp, tangy acidity enlivens a lingering finish of feijoa, white pepper and sage.