



ATTEMS

TREBES 2022

NAME: D.O.C. Collio Ribolla Gialla 2022

SEASONAL TREND:

Winter 2022 was dry, with little rainfall and fairly mild temperatures, which gradually increased into spring, seeing the Ribolla Gialla vines begin budding around 20 April. We were able to delay the opening of the buds by about 10 days compared to the local average using late pruning techniques, which we adopted several years ago.

Spring was characterised by mild temperatures and generally good weather, ensuring constant vegetation growth.

The flowering of the Ribolla Gialla vines, which took place in the first week of June, was very consistent between the plants.

In June and July, the hot summer was replenished by a few beneficial showers that allowed the plants to face the month of August without a significant water imbalance.

The grapes were harvested in mid-September, before the rainfall in the second half of the month. The excellent exposure of the rows of Ribolla Gialla vines grown on the terraces of our Collio region contributed to the perfect ripening of the Ribolla skins, an essential component for the quality of Trebes.

AREA AND PRODUCTION

PROVENANCE: terraced vineyard in the Lucinico area of 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: spurred cordon

VINEYARD AGE: average age of 20 years

TECHNICAL NOTES

YIELD/HA: 7500 kg

HARVEST: by hand

VINIFICATION: The fully ripe bunches, which benefited from exposure to the sun, are gently destemmed and pressed. We practice a traditional vinification process known as 'alzata di cappello', which means 'raising the cap'. After 2 days at 15 °C, the weak fermentation naturally pushed the skins up to the top of the tank. The fermenting must is then separated and left to ferment in 20 hL acacia barrels. The wine is then matured for 9 months on the noble lees, at low temperatures, without malolactic fermentation.

ALCOHOL CONTENT: 13% Vol.

TASTING NOTES: to the eye it presents itself with the classic yellow colour with golden shades. Swirling the glass, the wine releases a beautiful olfactory texture, where summer wild flowers, rennet apple and spicy notes intertwine, with a hint of roasted chestnut. On the palate, it is broad and mineral, with white mulberry and bread crust that lead to a clean, saline finish.

