



ATTEMS

Sauvignon Blanc 2018

Venezia Giulia IGT

ESTATE

Attems is a historical producer from Friuli, with a long tradition in wine making and a deep knowledge of the territory. The estate has one of the best positions in the area, with several microclimates that allow the winery to enhance the character of each wine, and highlight the unique varieties they cultivate.

WINE

Attems Sauvignon Blanc, like others from the region, remains a hidden treasure. The wines can be compared in fruit ripeness to Sancerre, with a more intense bouquet as well as a lush weight and texture. Attems shows how the value of quality-driven, artisanal producers can be extraordinary.

VINEYARD

The Sauvignon Blanc is sourced from 10 acres of vines located among the plains and hills of the province of Gorizia. Planted in 2002, they lie 200 feet above sea level and have south, south-east, north and northeast facing expositions. The soil consists of Eocene marls and sandstones, created by seabed uplifting 50 million years ago.

The vines are trained to Guyot and have a planting density of between 4,000 and 5,500 vines per hectare.

Grape Variety: 100% Sauvignon Blanc

Alcohol: 12.5%

WINEMAKING

The grapes were harvested by hand and fermented in stainless steel tanks. A small portion, about 15%, of the pressed juice benefits from a brief, cold temperature maceration. The must obtained from the soft pressing of the grapes is left to rest for 24-48 hours. Subsequently, on clear must, alcoholic fermentation is allowed to take place in steel vats at 66 degrees Fahrenheit, for 12 days. Following the fermentation, the wine rests for four months on noble lees often kept in suspension.

Fermentation: Stainless steel, with 15% of the pressed juice undergoing brief, cold temperature maceration. 24-48 hours resting, followed by 12 days fermentation in steel vats at a temperature of 66 degrees Fahrenheit.

Aging: 4 months on the lees

Alcohol: 12.5%

90

JAMES SUCKLING

"A fresh and easy sauvignon with sliced apple and pear character. Some lime and herbs. Medium body. Crisp and lightly phenolic texture at the end."