

ATTEMS

(Pictured) A bird's eye view of the Attems estate, which extends across 44 hectares of terraced slopes to the west of Gorizia. Attems promotes both native grapes such as Ribolla Gialla, as well as other noble varieties including Sauvignon Blanc, Pinot Grigio, Chardonnay and Merlot. Given the particularly idyllic environmental conditions, the vineyards flourish and yield their fruits in an ecosystem in which biodiversity reigns.



Sauvignon Blanc 2019

Venezia Giulia IGT, Italy

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.

WINEMAKING

Variety: 100% Sauvignon Blanc, hand harvested

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%

VINTAGE

A cold spring with little rain resulted in all phenological phases taking place about ten days later than average. Summer was noteworthy for the good weather with well-distributed rainfall, which rehydrated the soil. Low morning temperatures at the end of summer produced grapes and musts rich in aromatic precursors with an excellent balance of sugars, acids, and beautifully thick skins.

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"A medium-bodied dry white with sliced pears and green apples, as well as some green-peach flavors and hints of fresh herbs. Flavorful finish. Drink now." - James Suckling, 7/2020