



Cicinis 2018

Collio DOC Sauvignon Blanc

ESTATE

Attems is a historical producer from Friuli. 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

Cicinis is a distinctive expression of Sauvignon Blanc, and the Attems flagship. It is from a single vineyard in the Collio area, and they employ aging in oak barrels and cement eggs.

VINEYARD

Provenance: A 5-acre single vineyard parcel located on a terraced hillside slope at the foot of Monte Calvario (Podgora) in Collio Goriziano

Soil Composition: Ponca, made up of fragmented rock, loam and sand formed by the rising of the seabeds millions of years ago during the Eocene epoch

Vine Training: Guyot

Grape Variety: 100% Sauvignon Blanc

WINEMAKING

Fermentation: The must obtained from the soft pressing of the grapes is left to rest for 48 hours. The alcoholic fermentation is allowed to take place in dedicated cement tanks for 45% of the duration, and for 55% in barriques and tonneaux where the wine will age upon the lees until it is ready to be bottled. The wine matures at low temperatures without any malolactic fermentation. Following the fermentation, the wine rests for four months on noble lees.

Aging: 8 months in a combination of French oak barrels (65%) and egg-shaped cement vats (45%), followed by 3 months in bottle before release

Alcohol: 13%

VINTAGE

January and February were defined by frequent rains and fluctuating temperatures. March had two cold spells, leading to the warmest April in the last ten years. The plants flowered ten days earlier than usual. The rains in June, followed by a dry and very warm July supported a regular growth of the grapes and a slightly earlier onset of the veraison phase. The terraces of the Cicinis hill all mature with a different timing. Because of this, in 2018, as in previous years, the harvest took place in steps, beginning on August 22 and ending during the first ten days of September.

TASTING NOTE

Sage, mint and boxwood elegantly on the nose, intriguing nuances of bergamot and spicy sensations of vanilla and white pepper soon follow. On the palate the wine is vibrant, thanks to a vertical acidity that brings out the citrus aromas but that harmoniously balances the softer perceptions of toasted bread and almond.



Wine Spectator

"An intriguing white, this is rich, round and creamy in texture yet backed by vibrant, lemony acidity that provides a fine balancing freshness. Offers a rich base note of toasty smoke finely-meshed with the baked apricot, candied ginger and orange curd flavors." — AN 12/21