Attems

Attems Cicinis 2023

Collio, Friuli Venezia Giulia, Italy

Technical Information

Style: Still, White

Varietal(s): 100% Sauvignon Blanc

ABV (%): 13

pH: 3.37

Residual Sugar (g/L): 0.5

Total Acidity(g/L): 6.4

Volatile Acidity(g/L): 0.37

Other Information

Dietary:
Suitable for Vegetarian: Yes
Suitable for Vegan: No

Allergens: Sulphites

Sustainability:
Organic: No
Biodynamic: No
Sustainable certification: Yes

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8007425000396

Bottle Weight (g): 1380

Bottle Dimension (mm): H296, Dia81

Type of Closure: Microgranulated Cork

Case Size: 6X75CL

Case Weight (g): 8300

Case Dimension (mm): L260 x W180 x H310

Vineyard & Viticulture Practice

Attems Cicinis 2023 is a D.O.C. Collio Sauvignon Blanc from Cicinis, the terraced hill at the foot of Monte Calvario, or Podgora, in Collio Goriziano. The soils are sand and silt from the disintegration of Ponca sandstone, formed during the Eocene period on the former seabed. Vines are trained by Guyot and planted at a density of 6,250 plants per hectare. The terraced hillside site supports concentration, aromatic depth and the mineral precision associated with premium Collio Sauvignon Blanc.

Vintage Notes

2023 began with a rainy January and a dry, cold February, followed by late winter and early spring conditions that supported budbreak in line with historical averages. Frequent spring rainfall required careful shoot selection, longer green manure retention and ventilation on dry days to protect vineyard health. Summer was hot but not scorching, with periodic rainfall. Sauvignon Blanc ripened quickly in September, with harvest take place in mid-September.

Vinification

The grapes were harvested by hand in crates at dawn and pressed whole with great delicacy. The free-run must was clarified by static decantation for 24 to 48 hours. Alcoholic fermentation took place across different vessels: 40% in egg-shaped cement tanks dedicated to Cicinis, 10% in new barriques and 50% in second and third passage barriques and tonneaux. The wine matured for seven months on whole lees at low temperature, without malolactic fermentation.

Tasting Notes

Bright straw yellow in colour. The nose is complex and elegant, with flowering honeysuckle, bergamot and percocca peach, followed by toasted almond, smoky notes and gentle spice. The palate is full-bodied and smooth, with crisp, tangy acidity bringing lift and precision. Layers of feijoa, white pepper and sage shape the finish. Textural, refined and persistent, it offers a serious, gastronomic expression of Collio Sauvignon Blanc.

Food Pairing

Pair with scallops, lobster, crab, grilled turbot, asparagus, goat's cheese, risotto with herbs, roast chicken, saffron dishes or fine vegetable-led starters.