Attems

Attems Sauvignon Blanc 2023

Collio, Friuli Venezia Giulia, Italy

Technical Information

Style: Still, White

Varietal(s): 100% Sauvignon Blanc

ABV (%): 12

pH: 3.31

Residual Sugar (g/L): 2.1

Total Acidity(g/L): 6.2

Volatile Acidity(g/L): 0.27

Other Information

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

Allergens: Sulphites

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

Vineyard & Viticulture Practice

Attems Sauvignon Blanc 2023 is produced from vineyards located between the plains and slopes of the Province of Gorizia, at an average altitude of 60 metres above sea level. The soils are composed partly of Eocene sandstone, formed when the seabed lifted around 50 million years ago, and partly of deep alluvial soils with many pebbles. The vines are trained using single and double Guyot systems, planted at 5,500 vines per hectare, with plants dating from 2002.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8007425000761

Bottle Weight (g): 1210

Bottle Dimension (mm): H296, Dia81

Type of Closure: Microgranulated Cork

Case Size: 6X75CL

Case Weight (g): 7300

Case Dimension (mm): L260 x W180 x H310

Vintage Notes

2023 began with a rainy January followed by a dry, cold February. Late winter and early spring supported budbreak in line with historical averages. Spring brought frequent rain, requiring careful shoot selection, longer green manure retention and good ventilation on dry days to maintain vineyard health. Summer was hot with intermittent rainfall which rehydrated the soils. A warm start to September supported uniform Sauvignon Blanc ripening and harvest at peak aromatic expression.

Vinification

The grapes were hand-harvested in mid-September. A small portion of crushed grapes, around 15%, underwent short cold maceration without oxygen contact. Juice from gently pressed grapes was left to decant for 24 to 48 hours before alcoholic fermentation at 18 to 20°C for 15 days. Vinification took place in stainless steel at low temperature, with no malolactic fermentation. After fermentation, the wine spent four months on noble lees, regularly resuspended to enhance texture and aromatic depth.

Tasting Notes

Soft, lustrous straw yellow in colour. The nose is fresh and expressive, showing peppermint, lemon peel and gooseberry, with notable aromatic depth. The palate is light, smooth and precise, combining citrus fruit, Fuji apple and a clear saline line. Crisp acidity gives the wine freshness and definition, while lees ageing adds gentle texture. The finish is clean, mineral and particularly salty in this vintage.

Food Pairing

Pair with goat's cheese, asparagus, oysters, crab salad, ceviche, grilled prawns, green vegetables, sushi, lemon sole or herb-led Mediterranean dishes.