



Technical Information

Style: Still, White

Varietal(s): 100% Ribolla Gialla

ABV (%): 13

pH: 3.48

Residual Sugar (g/L): 0.5

Total Acidity(g/L): 5.2

Volatile Acidity(g/L): 0.28

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 Trebes 2022 is a D.O.C. Collio Ribolla Gialla from a terraced vineyard in the Lucinico area of Collio Goriziano. The soils are sand and silt derived from the disintegration of sandstone rocks locally known as Ponca, formed during the Eocene period on the former seabed. Vines are trained by spurred cordon and average 20 years of age. The terraced rows benefit from excellent exposure, supporting full Ribolla Gialla skin ripening, a key factor in the quality and character of Trebes.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8007425002062

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

Vintage Notes

Winter 2022 was dry, with limited rainfall and mild temperatures that rose gradually into spring. Late pruning delayed Ribolla Gialla budbreak by around 10 days compared with the local average. Spring was mild and settled, supporting constant vegetative growth, while flowering in early June was consistent. June and July brought heat, balanced by beneficial showers. Grapes were harvested in mid-September before later rainfall, with excellent terrace exposure supporting full ripeness.

Vinification

Fully ripe Ribolla Gialla bunches were gently destemmed and pressed. The wine followed a traditional vinification method known as alzata di cappello, or "raising the cap". After two days at 15°C, the gentle fermentation naturally pushed the skins to the top of the tank. The fermenting must was then separated and transferred to 20-hectolitre acacia barrels. The wine matured for nine months on noble lees at low temperature, without malolactic fermentation.

Tasting Notes

Classic yellow in colour with golden shades. The nose is layered and expressive, with summer wild flowers, rennet apple, spice and a subtle hint of roasted chestnut. The palate is broad and mineral, showing white mulberry, bread crust and a structured, textural profile. Medium-bodied, it combines aromatic complexity with saline freshness and fine depth. The finish is clean, dry and persistent, with mineral length and savoury detail.

Food Pairing

Pair with seafood pasta, grilled langoustines, roast poultry, white asparagus, risotto, aged cheeses, mushroom dishes, prosciutto, or richer fish dishes with herbs.