

ATTEMS

(Pictured) A bird's eye view of the Attems estate, which extends across 44 hectares of terraced slopes to the west of Gorizia. Given the particularly idyllic environmental conditions, the vineyards flourish and yield their fruits in an ecosystem in which biodiversity reigns.



Sauvignon Blanc 2020

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

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

Winter 2020 was very balanced with temperatures that never dropped too low. A mild March seemed to announce an early budding phase facilitated by the quick warming of the soil, which in turn stimulated the grapevines' vegetative growth. The Sauvignon plants developed strongly and vigorously, and the inflorescences completed their flowering in early June. The correct water balance in July and August, with regular rains alternating with dry spells, without it ever being excessively hot, helped to maintain an ideal balance between sugars and organic acids in the ripening grapes.

Wine Spectator

90

"Fresh and floral, this balanced, light-bodied white layers hints of chive blossom and Thai basil with white peach and tangerine fruit flavors. Open-knit and tangy on the stony finish." - A.N., 10/2021