



ATTEMS



## Cicinis 2016

### Collio DOC Sauvignon Blanc

#### 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

Cicinis is an utterly distinctive expression of Sauvignon Blanc. From a single vineyard in the Collio area, the tremendous density and aromatics are joined by a deep and complex texture due to the aging in oak barrels and cement eggs. Truly the Attems flagship.

#### 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:* Whole-cluster fermentation for 20 days in in egg-shaped cement tanks and wooden barrels (50% new, 50% second use), at a temperature of 64 degrees Fahrenheit  
*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:* 13.5%

#### TASTING NOTE

Straw yellow with green highlights, Cicinis 2016 is noteworthy for its complex but very delicate bouquet of citrus fruits, sage and boxwood accents, which are enhanced by the striking presence of vanilla, toasted bread and coffee. The sugary grapes produced an intense wine with notes of white peach and honeysuckle and a persistent, mineral finish.

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"Complexity and tension to this white with white peaches, stones and hints of dried mangoes. Full body and beautiful, energetic acidity that buttresses the ripe fruit nicely. Flavorful and very long. Drink or hold."