

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 2021

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

January and February 2021 were characterized by a couple of weeks where the minimum temperatures remained stably below 0 °C, helping to delay the vegetative awakening, despite March being a decidedly mild month. The first vegetative phases were slowed down by a cold May with rainy days, while the June sun stimulated a rapid growth of the vegetation, developing a healthy leaf surface. The flowering of Sauvignon ended within a few sunny dry days in mid-June. July and August were months characterized by significant temperature variations, with rains sufficient to hydrate and maintain a correct vegetative-productive development in all varieties. Never before have the Sauvignon grapes been harvested at such different times as this year; the first plots very early on at the end of August, rich in citrus scents and with important acidity. While the last plots were harvested in the last ten days of September and were just as intensely scented but softer on the palate.

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"Grapefruit and green melon come together with exotic flowers and a dusting of sweet spice to form an attractive bouquet on the 2021 Sauvignon Blanc. It's silky and juicy in feel with ripe peach and nectarine, as well as sour/citrus tones that stimulate the senses. While the 2021 finishes a bit short, it leaves the palate squeaky-clean and begging for more. Nicely done." - E.G., 2/22

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Wine Spectator

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Wine Enthusiast