



ATTEMS

Attems Cicinis 2016

COLLIO DOC



Alcohol:
13.5%



ESTATE

Attems is one of Friuli's most historic producers, with a winemaking heritage dating back nearly a millennium. Count Douglas Attems founded the Consorzio dei Vini del Collio in 1964, helping the region achieve DOC recognition. In 2000, he sold the estate to the renowned Marchesi de' Frescobaldi, whom he had gotten to know during their years as students at the University of Florence. The cellars are based in Capriva del Friuli, and the vineyards in the neighboring Lucinico district. Altogether their holdings consist of 104 acres of south-facing terraced slopes on the Collio hillsides, as well as plateaus in the Isonzo area. Most of it is planted to white varieties - in particular Pinot Grigio, Sauvignon Blanc, and Ribolla Gialla - grown on micro vineyard blocks, according to soil composition and microclimate.

WINE

A Sauvignon Blanc vineyard lies on a hill called Cicinis in the heart of the Collio area. Expert care is lavished on it by those with centuries-old knowledge of this terroir, to create Cicinis, the Attems' iconic wine. Cicinis is ideally suited to accompany dishes high in fat such as pork (sausages, ribs), but also tomato-free vegetable soups and mushroom soups, as well as sautéed chicken with vegetables.



VINTAGE

August and September were extraordinary months both for their temperature and humidity. The growing, veraison and ripening phases progressed at a steady, regular pace and the grapes harvested were perfect. The 2016 growing season will surely be long-remembered for the significant day-night temperature variations, especially from the end of August to the end of September, which also contributed to an excellent concentration of aromatic elements and a balanced grape yield per hectare.

VINEYARD

Cicinis comes from a 5 acre single vineyard parcel located on a terraced hillside slope at the foot of Monte Calvario (Podgora) in Collio Goriziano. One side faces South, the other faces north-northeast. The soil consists of sandstone, which was formed by the rising of seabeds 50 million years ago. The vines are trained to Guyot and have a planting density of 6,250 vines per hectare.

VINIFICATION

The grapes are harvested by hand and fermented whole cluster in egg-shaped cement tanks and wooden barrels (50% new, 50% second use), at a temperature of 64 degrees Fahrenheit. The fermentation lasts approximately 20 days. The wine then matures in a combination of French oak barrels (65%) and egg-shaped cement vats (45%) for 8 months. It rests in bottle for 3 months before release.

“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 have produced an intense wine with notes of white peach and honeysuckle and a persistent, mineral finish.”

– Winery Tasting Note

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