















ATTEMS

Attems Sauvignon Blanc 2023

\$19.95

* Suggested retail price



	Product code	14255071
	Licensee price	\$17.78
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still Wine
	Country	Italy
	Regulated designation	Denominazione di origine controllata (DOC)
	Region	Friuli-Venezia Giulia
	Varietal(s)	Sauvignon Blanc 100 %
	Alcohol percentage	12.5%
	Colour	White
	Sugar content	3.7
	Closure type	CORK-Natural

ABOUT THIS WINERY

Attems is a name that encompasses the history of wine in Friuli Venezia Giulia. Indeed there is documentation that confirms ownership of land dedicated to viticulture in Collio by the Attems dynasty dating as far back as 1106, whereas the production of Ribolla Gialla and Refosco can be seen listed in the 1764 general ledgers.

TASTING NOTES

Straw yellow in colour, with green highlights, the Attems Sauvignon has captivating aromas of boxwood, lily of the valley and pomelo. The fresh sensations on the nose are also found in each sip. Combined with its light body, the mineral notes in this wine and the finish of wisteria and bergamot are particularly explosive.

PRODUCTION NOTES

A small portion of the crushed grapes (15%) underwent a short cold maceration, avoiding contact with oxygen. Vinification was carried out in steel containers, keeping the wine at low temperatures, thereby avoiding malolactic fermentation. After fermentation, the wine spent 4 months on the noble lees, which were regularly resuspended.

