



## PINOT GRIGIO 2006

**DENOMINATION:** Venezia Giulia IGT Pinot Grigio

**GENERAL INFORMATION:** Pinot Grigio Attems, which reaches the peak of its expressiveness in the vineyards located in the area between the Collio and the alluvial area of the Isonzo. The wine is characterised by a copper-tinged straw yellow. Its bouquet is marked by a impressive fruitiness, and the palate demonstrates all of the amazing qualities of the Collio: superb weight and viscosity, mineral-edged, savoury, tangy, and lively.

**VINTAGE REPORT** The first months of 2009 were marked by successive rainstorms and by moderate temperatures over the final months. Fruit set, the growth stage that occurs just following flowering, and a very important precursor for the quality of the future harvest, resulted in well-balanced clusters. This equilibrium continued through veraison, with small-sized berries, rich in aromatic components and with good acid levels. Day-night temperature ranges brought concentrated, sweet aromas. The year was an excellent one overall; the grapes brought into the cellar displayed very high quality and are yielding wines with significant aromatic intensity and range.

## TERROIR AND ENVIRONMENTAL CONDITIONS

**ESTATE AND VINEYARD LOCATION:** The vineyards are located in the Collio Goriziano area.

**ALTITUDE:** 60 metres

**EXPOSURE:** Sud, SuothEast, West

**SOIL TYPE:** Eocene marls and sandstones created by seabed uplifting 50 million years ago.

4.000/6.250 vines per hectare

**TRAINING SYSTEM:** Double arched cane and guyot

**VINEYARD AVERAGE AGE:** Planted in 1963 e 2002

## TECHNICAL INFORMATION

**YIELD/HECTARE:** 75 quintals

**HARVEST PERIOD:** Third decade in September

**VINEYARD PRACTICES:** Manual

**FERMENTATION TEMPERATURE:** Controlled, non exceeding 18-20°C

**LENGTH OF FERMENTATION:** 7 days

**LENGTH OF MACERATION ON THE SKINS:** None

**MALOLACTIC FERMENTATION:** None

**MATURATION METHOD:** Stainless steel and partly new oak barriques

**LENGTH OF MATURATION:** 2 months in barriques and 4 months in steel

## TASTING NOTES:

The wine appears an intense straw yellow with gold highlights, luminous and appealing. Rich, complex notes of fruit are first to please, with banana, pear, mandarin, and kumquat, as well as pink grapefruit and white peach, and the bouquet ends in a flourish with generous orange blossom honey. The elegance and length of the palate are notable, as is its silky mouthfeel, finely balanced by a crisp acidity and ultra-savoury fruit.

**SERVING SUGGESTIONS:** Roast poultry and rabbit, even lamb, grills, stuffed meat dishes.