



PINOT GRIGIO 2010

DENOMINATION: Venezia Giulia IGT

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 2010 was definitely a "white wine year." Water availability never faltered, right from the beginning of the growth period, and then through all of the development stages, budbreak, flowering, and fruit set. These conditions imparted superb vigour to the vines, which in turn resulted in exceptional foliar canopies, growth of the crucial aromatic precursor compounds, and good balance between acids and sugars in the berries. Temperatures during veraison and ripening were never too high, and the day-night temperatures differences were just what was required. The resulting 2010 wines were particularly well-fruited, and the classic mineral quality is in exceptional balance with the full body characteristic of the local terroir.

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

VARIETY: Pinot Grigio

YIELD/HECTARE: 75 quintals

HARVEST PERIOD: Third decade in September

VINEYARD PRACTICES: Manual

FERMENTATION VATS: Stainless steel and barriques

FERMENTATION TEMPERATURE: Controlled, non exceeding 15-18°C

ALCOHOL BY VOLUME: 13% Vol.

LENGTH OF FERMENTATION: 15 days

LENGTH OF MACERATION ON THE SKINS: None

MALOLACTIC FERMENTATION: None

MATURATION METHOD: Stainless steel and new oak barriques

LENGTH OF MATURATION: 15% of the production 2 months in barriques and 4 months in steel and one month in bottle

TASTING NOTES:

This Pinot Grigio appears a rich straw yellow with shimmering, coppery highlights. Ripe tropical fruit, along with apple and pear, create a rich, generous bouquet, while the palate is refined, smooth, and pleasantly tangy. The finish seems near endless, showcasing abundant, crisp-edged fruit.

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