



PINOT GRIGIO 2011

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 The 2011 growing season started off quite normally in the spring, and May and June brought their expected and welcome rains, ensuring even development of the fruiting shoots, and flowering later proceeded under ideal weather conditions. Fruit set and berry growth were likewise normal, and the clusters were sound and healthy, again because of dry conditions. The season continued quite dry, speeding up the ripening process of the grapes, which displayed high concentrations of aromatic and polyphenolic compounds. Harvest thus began earlier than usual, around mid-August, and continued with no problems. We saw immediately that the resultant wines would be well structured, with rich bouquets, and in fact the musts were textbook-perfect and the fermentation fragrances were outstanding. The fermentations, all kept at low temperatures, carried through very well. Maturation on the lees was not very lengthy, since by December the wines were already rounded and smooth. Now fresh off the bottling line, the wines are remarkably expressive, displaying intense aromas and distinctive varietal characteristics, cleanly delineated and firmly structured.



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 new oak barriques

FERMENTATION TEMPERATURE: 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 barriques

LENGTH OF MATURATION: 15% of the production in barriques and 4 months in stainless steel



TASTING NOTES:

The appearance is that light, copper-tinged yellow-gold classic to the pinot grigio variety. Ripe tropical fruit adorns the nose, complemented by ripe apple and pear and enriched by refined hints of hawthorn and acacia blossom. A crisp acidity animates remarkably tasty fruit on the palate, and the wine displays a fine overall balance.

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