



PINOT GRIGIO 2014

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.



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: 80 quintals

HARVEST PERIOD: first decade of September

VINEYARD PRACTICES: manual

FERMENTATION VATS: Stainless steel, new and used barriques

FERMENTATION TEMPERATURE: 15°-18°C

LENGTH OF FERMENTATION: 15 days

MATURATION METHOD: stainless steel, new and older barriques

LENGTH OF MATURATION: 15% of the production in barriques for 2 months, 4 months in stainless steel



TASTING NOTES:

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