

Pinot Grigio Ramato 2012

DENOMINATION:

Venezia Giulia IGT

GENERAL INFORMATION:

Pinot Grigio Ramato continues a tradition of the Republic of Venice, since "ramato", or coppery, was the term referred to Pinot Grigio in contracts. A special vinification practice led to the use of this term: the must remains in contact with the skins for 24 hours and this practice gives the wine a very distinctive coppery hue. Attems Cupra Ramato boasts a rich, fruity bouquet, and opens full and weighty on the palate, with multi-faceted flavours.

VINTAGE REPORT:

The 2012 growing season began a bit early in respect to past years for some grape varieties – the most precocious – while for the other late-blooming varieties germination was according to the usual "calendar". Pinot Grigio, Sauvignon, Chardonnay and Pinot Bianco, especially in the highest-altitude and most exposed areas, began germination in the last ten days of March. These varieties, at lower altitudes, and all other varieties began germination after the first week of April. The months of April and May were, on average rainy with temperatures slightly higher than usual; this guaranteed regular and constant growth of the fruiting canes. During the last ten days of June, flowering occurred for all varieties and therefore fruit set saw the regular rains for the month. The only precipitation in July was concentrated during the first weeks of the month and guaranteed the correct amount of water for grape growth. Throughout veraison and maturation – end of July and August – there were no heavy rains and temperatures were slightly above average nevertheless the aromatic evolution of the grapes was excellent. Thus, the harvest began at the end of August and proceeded favourably.

TERROIR AND PRODUCTION:

Estate and vineyard location: the vineyards are located among the plains and hills of the province of Gorizia

Altitude: 50 metres sea level

Exposure: South, Southeast

Soil type: soils rich in pebble and gravel of various sizes slit in flood zone

Density: 5.000/6.250 vines per hectare

Training system: vertically-trellised Guyot

Vineyard average age: on average 15 years

TECHNICAL INFORMATION:

Variety: Pinot Grigio

Yield/hectare: 75 quintals

Harvest period: third decade of September

Vineyard practices: manual

Fermentation vats: stainless steel vats and a small part in barriques

Fermentation temperature: temperature controlled, not exceeding 18°C - 20°C

Alcohol by volume: 13,0% Vol.

Length of fermentation: 20 days

Length of maceration on the skins: 12 hours at 10°C

Maturation method: stainless steel and barriques

Length of maturation: 15% of the production 4 months in barriques, 2 months in stainless steel, 1 month in bottle

TASTING NOTES:

Clear with the characteristic copper colour, the bouquet is intense and complex. Floral notes of linden blossoms are joined by mellow fruity aromas of strawberry and amarena cherry with light traces of citrus at the finish. The palate is fresh and nicely balanced with a remarkable smoothness and a captivatingly flavourful finale.

SERVING SUGGESTIONS:

It is perfect when paired with fatty fish, with delicate or vegetable-based antipasti, the ideal companion to summer dishes, and is delicious as well as an aperitif.

