

# Pinot Grigio Ramato 2013

## 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:

After a cold, snow-filled winter, spring brought slightly lower temperatures than usual for the area. The even rainfall made possible a gradual and uniform bud break. Temperatures held to the average beginning in mid-June, and the vines progressed normally through their growth stages. The berries reached their final size at the end of July, without any excessive heat spells, then August ushered in the expected day-night temperatures differentials, so essential for the natural accumulation of aromatic compounds that are fundamental for our high-quality white wines. All the various grape varieties were harvested and fermented in the cellar, with the most meticulous attention being paid to each of the wine lines. The Ramato must is macerated on the skins for about 24 hours at 10°C. As grapes presented an excellent maturity and beauty, maceration was extended without extracting unpleasant tannins. An intensive, pleasing colour of light purple was the result.

## 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 and a part of new oak

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

**Alcohol by volume:** 12,5% Vol.

**Length of fermentation:** 20 days

**Length of maceration on the skins:** 24 hours at 10°C

**Maturation method:** stainless steel and barriques

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

## TASTING NOTES:

The wine displays its classic coppery luminosity. The bouquet releases emphatic aromas, particularly of strawberry and wild cherry, which yield to subtle notes of crisp almond, roast espresso, and ginseng. In the mouth, it is beautifully balanced, with an ultra-appealing thread of tangy mineral. The finish is both remarkably crisp and fragrant.

## 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.

