



PINOT GRIGIO RAMATO 2008

DENOMINATION: Venezia Giulia IGT Pinot Grigio

GENERAL INFORMATION: Attems Pinot Grigio Ramato continues a tradition of the Republic of Venice, since “ramato,” or coppery, was the term that 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 vintage was a fine one from a quality point of view. During the initial growing stages, the weather was quite wet; August was superb: warm and well-ventilated. During the latter part of August and throughout all of September, significant temperature differences between day and night fostered complex, concentrated aromatic compounds in the grapes. Harvest was trouble-free, with perfect weather conditions which allowed the picking of each grape variety at its peak ripeness and at the moment that would result in wines with intense bouquets and being rich and full-bodied on the palate.



TERROIR AND ENVIRONMENTAL CONDITIONS

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

YIELD/HECTARE: 75 quintals

HARVEST PERIOD: Third decade of September

VINEYARD PRACTICES: Manual

FERMENTATION VATS: Classical Stainless steel vats

FERMENTATION TEMPERATURE: Controlled, not exceeding 18-20°C

LENGTH OF FERMENTATION: 7 days

LENGTH OF MACERATION ON THE SKINS: 12 hours

MALOLACTIC FERMENTATION: None

MATURATION METHOD: Stainless steel and barriques

LENGTH OF MATURATION: 4 months in barriques, 2 months in steel, and one month in bottles



TASTING NOTES:

The colour is a luminous characteristic copper. Aromas release rich, long-lingering aromas of tropical fruit enriched with velvety impressions of vanilla. Taste is Remarkably smooth in the mouth, it displays exceptional balance and firm structure throughout the progression and concludes with a lengthy, refreshing note of crispness.

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.