



PINOT GRIGIO RAMATO 2009

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 first months of 2009 were marked by successive rainstorms and by moderate temperatures over the final months. Fruit set, the growth stage that occurs just following flowering, and a very important precursor for the quality of the future harvest, resulted in well-balanced clusters. This equilibrium continued through veraison, with small-sized berries, rich in aromatic components and with good acid levels. Day-night temperature ranges brought concentrated, sweet aromas. The year was an excellent one overall; the grapes brought into the cellar displayed very high quality and are yielding wines with significant aromatic intensity and range.



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:

Ramato offers its classic coppery hue and appealing limpidity. The multi-layered nose is impressively rich, with floral scents of lime blossom nicely enriching fruitier notes of wild strawberry and sour cherry, then tapering off at the end into hints of fresh-picked almond. Although firmly-structured, the palate is remarkably smooth and rounded, with a lengthy progression that concludes in a leisurely, well-fruited 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.