



PINOT GRIGIO RAMATO 2010

DENOMINATION: Venezia Giulia IGT

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 2010 was definitely a “white wine year.” Water availability never faltered, right from the beginning of the growth period, and then through all of the development stages, budbreak, flowering, and fruit set. These conditions imparted superb vigour to the vines, which in turn resulted in exceptional foliar canopies, growth of the crucial aromatic precursor compounds, and good balance between acids and sugars in the berries. Temperatures during veraison and ripening were never too high, and the day-night temperatures differences were just what was required. The resulting 2010 wines were particularly well-fruited, and the classic minerally quality is in exceptional balance with the full body characteristic of the local terroir.



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

VARIETY: Pinot Grigio

YIELD/HECTARE: 75 quintals

HARVEST PERIOD: Harvest period:

VINEYARD PRACTICES: Manual

FERMENTATION VATS: Classical Stainless steel vats and a small part in barriques

FERMENTATION TEMPERATURE: Controlled, not exceeding 15-18°C

ALCOHOL BY VOLUME: 13% Vol.

LENGTH OF FERMENTATION: 20 Days

LENGTH OF MACERATION ON THE SKINS: 12 hours at 10 °C

MALOLACTIC FERMENTATION: None

MATURATION METHOD: Stainless steel and barriques

LENGTH OF MATURATION: 15% of the production 4 months in barriques, 2 months in steel, and one month in bottles



TASTING NOTES:

This wine parades a distinctive coppery hue, classic to Attems Ramato, followed by a multi-layered bouquet rich in floral and fruit impressions. Ripe strawberry and wild cherry abound, lifted by delicate fresh almond at the end. A rounded, elegant palate boasts a crisp vein of minerally impressions and a long-lived, crisp finish.

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.