



PINOT GRIGIO RAMATO 2011

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 The 2011 growing season started off quite normally in the spring, and May and June brought their expected and welcome rains, ensuring even development of the fruiting shoots, and flowering later proceeded under ideal weather conditions. Fruit set and berry growth were likewise normal, and the clusters were sound and healthy, again because of dry conditions. The season continued quite dry, speeding up the ripening process of the grapes, which displayed high concentrations of aromatic and polyphenolic compounds. Harvest thus began earlier than usual, around mid-August, and continued with no problems. We saw immediately that the resultant wines would be well structured, with rich bouquets, and in fact the musts were textbook-perfect and the fermentation fragrances were outstanding. The fermentations, all kept at low temperatures, carried through very well. Maturation on the lees was not very lengthy, since by December the wines were already rounded and smooth. Now fresh off the bottling line, the wines are remarkably expressive, displaying intense aromas and distinctive varietal characteristics, cleanly delineated and firmly structured.



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: Third decade of September

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: 12.5% 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:

A varietally-classic coppery hue lights up this wine's appearance; acacia blossom, cherry and hints of wild strawberry are quick to emerge, yielding gradually to roast espresso bean and ginseng. Tangy notes of slaty mineral enliven a very seductive palate, which impresses with its fine balance, followed by a long-lingering, fresh finish that concludes on a pleasant note of bitter almond.

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.