



PINOT GRIGIO RAMATO 2013

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 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 budbreak. 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 temperature 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 color of light purple was the result.



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: 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.