



## PINOT GRIGIO RAMATO 2014

**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.



## 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:

**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.