



ATTEMS

PINOT GRIGIO RAMATO 2017

CLASSIFICATION: Friuli D.O.C.

VINTAGE REPORT: after a very cold January, spring came early compared to seasonal averages. Temperatures began to rise as early as the end of February, contributing to a quick awakening of the plants at the beginning of April. The erratic temperatures in early spring proved challenging to the grapevines, especially with the cold that came in between the end of April and the beginning of May. The Attems vineyards suffered these conditions with more ease than those in other parts of northeastern Italy due to the region's geography and the protection offered by the woods surrounding the estates. The rapid rise of temperatures at the end of spring brought new life to the plants, allowing them to begin flowering at the beginning of June - about a month following the flowering of the green manure essences planted in autumn 2016. Green manure usage is a key and consolidated farming technique that sees widespread use in the Attems' estate. The weather was moderately warm in June and rainfall was in line with that of past years. The hot 2017 summer saw very little rain, but the two summer storms in July provided a much needed respite to At-tems' vineyards. The constant working of the soil and management of the leaves helped maintain the plants in healthy and protected from the sun up until the harvest season. The harvested Pinot Grigio grapes presented an intense pink colour and the peel, once tasted, gave off an intense aroma.

CHARACTERISTICS OF THE PRODUCTION AREA:

ORIGIN: the vineyards are located among the plains and hills of the province of Gorizia

ALTITUDE: 60 meters asl

SOIL TYPE: eocene marls and sandstones created by seabed uplifting 50 million years ago and partly well-drained alluvial soils rich in stones and sand.

PLANTING DENSITY: 5500 vines per hectare

TRAINING SYSTEM: double arched cane and Guyot

VINEYARD AVERAGE AGE: planted in 2002

TECHNICAL NOTES:

YIELD/HECTARE: 8 tons

HARVEST: manual from end of August to first ten days in September

VINIFICATION: following the de-stemming and pressing, the peels and must were left in contact for about 10 hours at 8°C. Subsequently, the rosé must obtained from the soft pressing of the grapes is left to rest for 24-48 hours. Finally, on clear must, the low temperature (15-17°C) alcoholic fermentation is allowed to take place in steel vats for 15 days. Following the fermentation, the wine rests for four months on noble lees often kept in suspension.

TASTING NOTES: this wine's beautiful red onion hues introduce a rich, complex bouquet of crisp fruity impressions including white peach, and cantaloup followed by blackberry and bitter cherry with an intriguing hint of wild flowers. On the palate the wine is enveloping with a pleasant acidity and long mineral finish of red fruits.

SERVING SUGGESTIONS: a perfect partner to sweeter cured meats and prosciutto, as well as pasta with vegetables sauces or shell-fish.

