



## PINOT GRIGIO 2007

**DENOMINATION:** Collio, DOC Pinot Grigio

**GENERAL INFORMATION:** Pinot Grigio Attems is characterised by a copper-tinged straw yellow. Its bouquet is marked by an impressive fruitiness, and the palate demonstrates all of the amazing qualities of the Collio: superb weight and viscosity, mineral-edged, savoury, tangy, and lively.

**VINTAGE REPORT** Winter conditions were warm and spring continued the same, with high temperatures and little rainfall, leading to early budding. Successive growth stages were regular, though, and rainfall in late spring and early August, plus notable diurnal temperature fluctuations, brought outstanding development and ripening in the fruit, and notable aromatic complexity. The 2007 vintage is remarkable for its rich bouquets and fine structure, along with the full-flavoured, tangy sapidity classic to this area

## TERROIR AND ENVIRONMENTAL CONDITIONS

**ESTATE AND VINEYARD LOCATION:** The vineyards are located among the plains and hills of the province of Gorizia.

**ALTITUDE:** 60 metres

**EXPOSURE:** Sud, SouthEast, West

**SOIL TYPE:** Eocene marls and sandstones created by seabed uplifting 50 million years ago.

**DENSITY:** 4.000/6.250 vines per hectare

**TRAINING SYSTEM:** Double arched cane and guyot

**VINEYARD AVERAGE AGE:** Planted in 1963 e 2002

## TECHNICAL INFORMATION

**YIELD/HECTARE:** 75 quintals

**HARVEST PERIOD:** Third decade in September

**VINEYARD PRACTICES:** Manual

**FERMENTATION TEMPERATURE:** Controlled, non exceeding 18-20°C

**LENGTH OF FERMENTATION:** 7 days

**MALOLACTIC FERMENTATION:** None

**MATURATION METHOD:** Stainless steel and partly new oak barriques

**LENGTH OF MATURATION:** 2 months in barriques and 4 months in steel

## TASTING NOTES:

Fairly deep straw yellow in appearance. The bouquet is harmonious, releasing notes of peach and banana, appealingly complemented by rich floral nuances. The attack is immediately alluring, velvet smooth, and the wine expands steadily on the palate, assisted by a judicious, tangy acidity. It concludes with a long-lingering finish, laden with well-defined fruit aromas.

**SERVING SUGGESTIONS:** Roast poultry and rabbit, even lamb, grills, stuffed meat dishes.