



PINOT GRIGIO 2008

DENOMINATION: Collio, DOC Pinot Grigio

GENERAL INFORMATION: Pinot Grigio Attems is characterised by a copper-tinged straw yellow. Its bouquet is marked by a 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 The vintage was a fine one from a quality point of view. During the initial growing stages, the weather was quite wet; August was superb: warm and well-ventilated. During the latter part of August and throughout all of September, significant temperature differences between day and night fostered complex, concentrated aromatic compounds in the grapes. Harvest was trouble-free, with perfect weather conditions which allowed the picking of each grape variety at its peak ripeness and at the moment that would result in wines with intense bouquets and being rich and full-bodied on the palate.

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, SuothEast, 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:

The color is an intense straw yellow. The bouquet reveals rich aromas of tropical fruit such as pineapple, honey, and white flowers. On the palate the wine is elegant and crisp and all components are in perfect balance.

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