



PINOT GRIGIO 2013

DENOMINATION: Venezia Giulia IGT

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 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 Pinot Grigio grapes were harvested and fermented in the cellar with the most meticulous attention being paid to each style of wine produced. In the case of the classic Pinot Grigio, it displays its hallmark straw yellow, and it was given a gentle pressing and painstaking settling of the must in order to preserve its crispness and fragrance.



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

VARIETY: Pinot Grigio

YIELD/HECTARE: 80 quintals

HARVEST PERIOD: first decade of September

VINEYARD PRACTICES: manual

FERMENTATION VATS: Stainless steel, new and used barriques

FERMENTATION TEMPERATURE: 15°-18°C

ALCOHOL BY VOLUME: 12,5% Vol.

LENGTH OF FERMENTATION: 15 days

MATURATION METHOD: stainless steel, new and older barriques

LENGTH OF MATURATION: 15% of the production in barriques for 2 months, 4 months in stainless steel



TASTING NOTES:

The wine appears a light gold-yellow. A rich, complex bouquet releases a stunning, elegant array of fruit and fragrant blossoms, with pear, lychee and apricot complemented by floral notes of hedgerow and acacia. The palate is seductively crisp and well-balanced, while the finish, exhibiting a harmonious balance, offers a beautiful vein of slaty mineral.

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