



ATTEMS



PINOT GRIGIO 2014

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.



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

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

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:

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