



ATTEMS

## PINOT GRIGIO 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 Pinot Grigio harvest began at the end of August until September 10th and yielded perfectly healthy grapes with an excellent balance between sugary and acidic components.

**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 moist soils rich in clay.

**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:** the must obtained from the soft pressing of the grapes is left to rest for 24-48 hours. Subsequently, on clear must, a low temperature (15-17°C) alcoholic fermentation is allowed to take place in steel vats and wooden barriques (10%) for 15 days. Following the fermentation, the wine rests for four months on noble lees often kept in suspension.

**ALCOHOL BY VOLUME:** 12.5% Vol.

**TASTING NOTES:** the wine is a very luminous, light straw yellow. The bouquet, inviting and well-defined, releases crisp citrus scents that alternate with ripe peach and mango notes further enriched with elegant floral impressions of spring flowers and a spiced vanilla and white tea finish. The supple and complex palate offers a balanced freshness and notable sapidity.

**SERVING SUGGESTIONS:** this versatile Pinot Grigio makes for a delicious aperitif wine, and is the perfect partner to rich salads, pasta dishes and fish-based mains. It is superb with any summery dish.

