

Pinot Grigio 2012

DENOMINATION:
Venezia Giulia IGT

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:

The 2012 growing season began a bit early in respect to past years for some grape varieties – the most precocious – while for the other late-blooming varieties germination was according to the usual “calendar”. Pinot Grigio, Sauvignon, Chardonnay and Pinot Bianco, especially in the highest-altitude and most exposed areas, began germination in the last ten days of March. These varieties, at lower altitudes, and all other varieties began germination after the first week of April. The months of April and May were, on average rainy with temperatures slightly higher than usual; this guaranteed regular and constant growth of the fruiting canes. During the last ten days of June, flowering occurred for all varieties and therefore fruit set saw the regular rains for the month. The only precipitation in July was concentrated during the first weeks of the month and guaranteed the correct amount of water for grape growth. Throughout veraison and maturation – end of July and August – there were no heavy rains and temperatures were slightly above average nevertheless the aromatic evolution of the grapes was excellent. Thus, the harvest began at the end of August and proceeded favourably.

TERROIR AND PRODUCTION:

Estate and vineyard location: the vineyards are located among the plains and hills of the province of Gorizia

Altitude: 60 metres

Exposure: South, 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 and in 2002

TECHNICAL INFORMATION:

Variety: Pinot Grigio

Yield/hectare: 60 quintals

Harvest period: third decade of September

Vineyard practices: manual

Fermentation vats: stainless steel and new oak barriques

Fermentation temperature: 15°C - 18°C

Alcohol by volume: 13,0 % Vol.

Length of fermentation: 15 days

Maturation method: stainless steel and new barriques

Length of maturation: 15% of the production in barriques for 2 months, 4 months in stainless steel.

TASTING NOTES:

Clear golden yellow in colour with subtle, luminous hues of copper. Intense aromas emerge from the glass, clean and pleasant, of pear, plum and lychee alongside delicate floral notes of hawthorn and Spanish broom. The palate has an inviting flavour that succeeds in completely uniting freshness with the full body and aromatics.

SERVING SUGGESTIONS:

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

