

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 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.

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: 80 quintals

Harvest period: first decade of September

Vineyard practices: manual

Fermentation vats: stainless steel, new and used barriques

Fermentation temperature: 15°C - 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

SERVING SUGGESTIONS:

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

