

Pinot Grigio Ramato 2014

DENOMINATION:

Venezia Giulia IGT

GENERAL INFORMATION:

Pinot Grigio Ramato continues a tradition of the Republic of Venice, since "ramato", or coppery, was the term referred to Pinot Grigio in contracts. A special vinification practice led to the use of this term: the must remains in contact with the skins for 24 hours and this practice gives the wine a very distinctive coppery hue. Attems Cupra Ramato boasts a rich, fruity bouquet, and opens full and weighty on the palate, with multi-faceted flavours.

TERROIR AND PRODUCTION:

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

Altitude: 50 metres sea level

Exposure: South, Southeast

Soil type: soils rich in pebble and gravel of various sizes slit in flood zone

Density: 5.000/6.250 vines per hectare

Training system: vertically-trellised Guyot

Vineyard average age: on average 15 years

TECHNICAL INFORMATION:

Variety: Pinot Grigio

Yield/hectare: 75 quintals

Harvest period: third decade of September

Vineyard practices: manual

Fermentation vats: stainless steel and a part of new oak

Fermentation temperature: temperature controlled, not exceeding 18°C - 20°C

Alcohol by volume: 12,5% Vol.

Length of fermentation: 20 days

Length of maceration on the skins: 24 hours at 10°C

Maturation method: stainless steel

Length of maturation: 15% of the production 2 months in barriques, 4 months in stainless steel, 1 month in bottle

SERVING SUGGESTIONS:

It is perfect when paired with fatty fish, with delicate or vegetable-based antipasti, the ideal companion to summer dishes, and is delicious as well as an aperitif.

