



PINOT GRIGIO RAMATO 2007

DENOMINATION: Venezia Giulia IGT Pinot Grigio

GENERAL INFORMATION: Attems Pinot Grigio Ramato continues a tradition of the Republic of Venice, since “ramato,” or coppery, was the term that 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.

VINTAGE REPORT Winter conditions were warm and spring continued the same, with high temperatures and little rainfall, leading to early budding. Successive growth stages were regular, though, and rainfall in late spring and early August, plus notable diurnal temperature fluctuations, brought outstanding development and ripening in the fruit, and notable aromatic complexity. The 2007 vintage is remarkable for its rich bouquets and fine structure, along with the full-flavoured, tangy sapidity classic to this area.



TERROIR AND ENVIRONMENTAL CONDITIONS

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

YIELD/HECTARE: 75 quintals

HARVEST PERIOD: Third decade of September

VINEYARD PRACTICES: Manual

FERMENTATION TEMPERATURE: Controlled, not exceeding 18-20°C

LENGTH OF FERMENTATION: 7 days

MALOLACTIC FERMENTATION: None

MATURATION METHOD: Stainless steel and barriques

LENGTH OF MATURATION: 4 months in barriques and 2 months in steel



TASTING NOTES:

Cupra Ramato exhibits a quite distinctive coppery hue. The nose opens slowly, to subtle notes of spring blossoms, followed by notes of fruit that tend to the tropical, particularly pineapple. On the palate it reveals elegance, fine balance, and a firm structure, at the same time crisp yet with a velvet-smooth texture. It concludes with a long-lingering finale.

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.