

Pinot Grigio Ramato 2015

DENOMINATION:

Venezia Giulia IGT

SEASONAL TREND:

Bud break across all the varieties was in line with the historical norm in our area, and the vines were able to develop in optimal temperatures and to take advantage of normal rainfall.

The first two weeks of June, which are crucial for the development and fertilisation of the flowers, saw fine weather and contributed significantly to this year's generous crop. In addition, an unbelievable growth in the local beneficial insect population was noted, including ladybirds and earwigs, but particularly bees, those ultra-efficient pollinators, which built their wild hives in our vineyards.

July ushered in torrid conditions, with temperatures reaching record highs (31.8 °C), forcing us to irrigate the deep, rocky soils in the Isonzo area both early in the morning and at night. In the Collio however, natural springs in the Ponca formations provided the vines with a good supply of water, preventing stress during the ripening stage.

Between late August and September, all of the vineyards benefitted from significant day-night temperature differentials, ranging as wide as 14.5 degrees. Such conditions are of crucial importance for the metabolism and development of aroma precursors in all the grape varieties.

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 year

TECHNICAL INFORMATION:

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

Length of fermentation: 20 days

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

Maturation method: stainless steel and barriques

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

Alcohol by volume: 12,5% Vol.

TASTING NOTES:

This wine offers its classic coppery hue, then opens to a rich, complex bouquet of crisp floral impressions followed by fragrant strawberry and wild cherry. Subtle hints of roasted espresso bean and ginseng conclude the aromatic array. The palate, appealing and superbly balanced, displays a pronounced minerality, while the crisp, long-lingering finish ends on a tasty, slightly bitter note.

SERVING SUGGESTIONS:

A perfect partner to lighter salumi and prosciutto, as well as pasta with sauces of vegetables or shellfish.

