



ATTEMS

PINOT GRIGIO RAMATO 2016

CLASSIFICATION: Venezia Giulia IGT

VINTAGE REPORT: After a mild winter with little rainfall, Spring followed in similar fashion with slightly higher than seasonal average temperatures. Between May and June, the average temperatures fell and rainfall was abundant. July was the hottest and driest month, resulting in our stepping in to support the plants through irrigation work and superficial soil work. August and September were extraordinary months both for their temperature and humidity. The growing, veraison and ripening phases progressed at a steady, regular pace and the grapes harvested were perfect. The 2016 growing season will surely be long-remembered for the significant day-night temperature variations, especially from the end of August to the end of September, which also contributed to an excellent concentration of aromatic elements and a balanced grape yield per hectare. The Pinot Grigio grapes harvested in mid September were beautiful and possessed a higher sugar concentration than that found in previous years.

CHARACTERISTICS OF THE PRODUCTION AREA:

ORIGIN: The vineyards are located among the plains and hills of the province of Gorizia

ALTITUDE: 50 meters asl (on average)

SOIL TYPE: soils rich in pebble and gravel of various sizes slit in flood zone

PLANTING DENSITY: 5,000/6,250 vines per hectare

TRAINING SYSTEM: Spurred cordon and Guyot

VINEYARD AVERAGE AGE: 15 years

TECHNICAL NOTES:

YIELD/HECTARE: 75 tons

HARVEST: Early September

HARVEST METHOD: Manual

FERMENTATION CONTAINERS: stainless steel, new and old barriques

FERMENTATION TEMPERATURE: 15°C - 18°C

DURATION 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, 20% of production in barriques for 2 months, one month in bottle

ALCOHOL BY VOLUME: 12,5% Vol.

TASTING NOTES: This wine's beautiful red onion hues introduce a rich, complex bouquet of crisp fruity impressions including white peach, and cantaloup followed by blackberry and cherry with hints of vanilla and toasted bread. On the palate the wine is appealing and superbly balanced, displaying a pleasant acidity a lingering finish noted for its distinct minerality.

SERVING SUGGESTIONS: A perfect partner to sweeter cured meats and prosciutto, as well as pasta with vegetables sauces or shellfish.

