



ATTEMS

## PINOT GRIGIO RAMATO 2018

**CLASSIFICATION:** D.O.C. Friuli Pinot Grigio 2018

**VINTAGE REPORT:** The start of the year was characterised by frequent rains and swinging temperatures with warmer than average temperatures in January, and average temperatures the following month. March suffered two cold fronts, one at the beginning of the month and one during the third week, giving way to a last few days of rapidly increasing temperatures that resulted in the warmest April of the last decade. This supported a vigorous budding phase for all varieties, both in the hills and the lower floodplains. Rainfall was not heavy, about 20-30% less than the average over the past fifty years. Even so, the water available to the plants in April and May was constant and sufficient in guaranteeing the buds' regular growth, which - for some early varieties - resulted in mid May blooming, about ten days earlier than the previous year. June saw about 120mm worth of rainfall, which supported regular growth in the grapes with bunch closure taking place during the last ten days of the month. A very warm and dry July served to anticipate the Pinot Grigio grape veraison stage to the first ten days of the month, about fifteen days earlier than average. The doubly refracted light coming from the Adriatic Sea, which empowers leaf efficiency, coupled with the sea breeze that produces day/night temperature variation both positively influenced the evolution of aromatic precursors as well as other ripeness indicators in the grapes. The effects resulted in one of the earliest harvests in recorded history, which began as early as the middle of August and ended at the end of September and was characterised by a lovely weather of warm, dry days and cool nights that allowed us to accurately select different harvest moments based on our oenological objectives. The harvest was generous, and it allowed us to produce an elegant Pinot Grigio Ramato.

### CHARACTERISTICS OF THE PRODUCTION AREA:

**ORIGIN:** the vineyards are located among the plains and hills of the province of Gorizia at an average altitude of 60 meters asl.

**SOIL TYPE:** eocene marls and sandstones created by seabed uplifting 50 million years ago and partly well-drained alluvial soils rich in stones and sand.

**TRAINING SYSTEM:** Pruned-spur cordon-training and Guyot

**PLANTING DENSITY:** 5500 vines per hectare

**VINEYARD AGE:** planted in 2002

### TECHNICAL INFORMATION:

**YIELD:** 8 tons

**HARVEST:** by hand from the end of August to the first ten days in September

**VINIFICATION:** following the de-stemming, the peels and must were left in contact for about 8 hours at 8°C. Subsequently, the rosé must obtained from the soft pressing of the grapes is left to rest for 24-48 hours. Finally, on clear must, the low temperature (15-17°C) alcoholic fermentation is allowed to take place in steel vats for 15 days. Following the fermentation, the wine rests for four months on noble lees often kept in suspension.

**ALCOHOL BY VOLUME:** 15% Vol.

**TASTING NOTES:** Characteristic colour with a delicate onion hue. The bouquet is intense and varied; cherry and wild strawberry mingle with pleasant citrus accents of pink grapefruit and sweeter notes of yellow peach. The lively acidity enhances the minerality that envelops a consistent structure. The savoury finish leaves us with pleasant field flower and white pepper memories.

**SERVING SUGGESTIONS:** a perfect partner to sweeter cured meats and prosciutto, as well as pasta with vegetables sauces or shell-fish.

