



ATTEMS

PINOT GRIGIO RAMATO 2019

CLASSIFICATION: D.O.C. Friuli Pinot Grigio 2019

VINTAGE REPORT: due to a spring that started with little rainfall and a cold month of May, all phenological phases took place about ten days later compared to historical averages. The flowering of the vine, which began about 15 days after that of green manures, was characterized by sunny days, which gave energy to the bees that populate our area. Summer 2019 in the Gorizia area was noteworthy for the good weather with well-distributed rainfall, which rehydrated the soil in the warmer months of July and August. The harvest entered its most intense phase during the first days of September, but, as is our custom, we collected some small plots of Pinot Grigio and Sauvignon Blanc at the end of August; these musts are richer in malic acid than the average. The low morning temperatures at the end of summer and the light pruning applied to the Pinot Grigio grapes destined for the Ramato gave us grapes and musts rich in aromatic precursors.

CHARACTERISTICS OF THE PRODUCTION AREA:

ORIGIN: the vineyards are located among the plains and hills of the province of Gorizia at an altitude of 60 meters above sea level.

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

PLANTING DENSITY: 5500 vines per hectare.

TRAINING SYSTEM: pruned-spur cordon-trained and Guyot

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 are 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: 12,5% Vol.

TASTING NOTES: to the eye, the wine displays a beautiful pink hue that recalls the Rosa of Gorizia. The nose is expressive and fruity with intense scents of lime, peach and citrus flowers and a slight hint of raspberry. On the palate, it is extremely delicate with a perfect balance between acidity and body with sensations of mulberry and passion fruit to accompany us toward the persistent finish.

SERVING SUGGESTIONS: perfect as a pre-dinner drink, it is an excellent accompaniment to shell-fish starters, main courses and fried fish.

