



ATTEMS

PINOT GRIGIO 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. Pinot Grigio's budding phase, which began on April 14 at the foot of the hills before culminating on June 12 and ending roughly 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 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 gave us grapes and musts rich in aromatic precursors. The 2019 Pinot Grigio grapes possess an excellent balance of sugars and acids, and the perfectly healthy grapes presented a beautiful thick skin.

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 clay.

PLANTING DENSITY: 5500 vines per hectare.

TRAINING SYSTEM: Pruned-spur cordon-trained and Guyot.

VINEYARD AVERAGE AGE: Planted in 2002.

TECHNICAL INFORMATION:

YIELD/HECTARE: 8.5 tons

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

VINIFICATION: The must obtained from the soft pressing of the grapes is left to rest for 24-48 hours. Subsequently the white juice obtained is left to decant for 24-48 hours. After that, on clear must, a low temperature (15-17°C) alcoholic fermentation is allowed to take place in steel vats and wooden barriques (10%) 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: The wine is a clear, straw yellow. The nose expresses great personality with fresh aromas of white peach, citrus peel and wildflowers as well as definite scents of sap, thyme and toasted bread. In its structured body we find a wine with a balanced, complex flavour and a persistent finish of white pepper, avocado and walnut.

