



ATTEMS

## PINOT GRIGIO 2020

**CLASSIFICATION:** D.O.C. Friuli Pinot Grigio 2020

**VINTAGE REPORT:** Winter 2020 was very balanced with temperatures that never dropped too low. A mild March was the signal for an early budding phase facilitated by the quick warming of the soil, which in turn stimulated the grapevines' vegetative growth. However, the budding of first Pinot Grigio vines, those in the most draining soils, only began in the first days of April, just a few days earlier than the norm. The months of May and April were rather dry, which allowed the young shoots, which displayed a balanced number of inflorescences, to develop gently. The Pinot Grigio grapevines completed their flowering on the last week of May. June was the wettest month of the summer, but thanks to the constant air currents in the vineyards the plants maintained a perfect state of health. The correct water balance in July and August, with regular rains alternating with dry spells, without it ever being excessively hot, helped to maintain an ideal balance between sugars and organic acids in the ripening grapes. The harvest of the first Pinot Grigio grapes began in the last week of August, with musts that reflected the great expectations of a balanced vintage, rich in acidity, aromas and a balanced sugar content.

**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 grapes are softly pressed as soon as they are brought into the winery, and the white juice obtained is left to rest for 24-48 hours. After that, on clear must, alcoholic fermentation takes place at low temperatures (15-17°C) for 15 days. The vinification is carried out at low temperatures in steel containers and new barriques (10%) and avoiding malolactic fermentation. The wine ages for 4 months on the noble lees, which are constantly placed in suspension.

**ALCOHOL BY VOLUME:** 12,5% Vol.

**TASTING NOTES:** Bright straw yellow, 2020 brings us a vibrant Pinot Grigio on the nose: apple and lime zest emerge decisively in a finely spiced bouquet of vanilla and white pepper. On the palate, the wine is fresh, with a lively acidity that highlights its excellent complexity. Pleasant mineral sensations emerge in the citrus finish.

