



# ATTEMS

## PINOT GRIGIO RAMATO 2021

**Classification:** D.O.C. Friuli Pinot Grigio 2021

**Vintage Report:** January and February 2021 were characterized by a couple of weeks where the minimum temperatures remained stably below 0°C, delaying the plants' awakening despite a decidedly mild March. Beginning with the grapevines situated on the terraces most exposed to the sun, Pinot Grigio entered the budding phase following a frosty beginning to the month of April. The first vegetative phases were slowed down by a cold May with rainy days, while a sunny month of June stimulated a rapid growth of the plants, providing a correct development to the photosynthesizing surfaces. The flowering of our Pinot Grigio began ten days later than the historical average. July and August were months characterized by significant temperature variations with rains sufficient to hydrate and maintain a correct vegetative-productive development in all varieties. The Pinot Grigio harvest began in the first days of September with grapes showing above average acidity. The harvest of this variety then continued until the middle of the month. The last grapes arriving in the cellar featured a much higher concentration of sugars and displayed an intense classic purple hue, typical of the Pinot Grigio grapes' 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:** Soils in part composed of sandstones of Eocene origin from the lifting of the seabed 50 million years ago, in part naturally well-moistened soils rich in clay, and in part deep soils, rich in pebbles.

**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 the first fifteen days in September

**VINIFICATION:** Following the destemming, the peels and must are left in contact for about 10 hours at 8°C. Subsequently, the rosé juice obtained from the soft pressing of the grapes is left to rest for 24-48 hours. Finally, on clear must, a low temperature (15- 17°C) alcoholic fermentation is allowed to take place in steel vats for 15 days. The vinification is carried out in steel containers. After fermentation, the wine rests for 4 months on the noble lees, which are constantly placed in suspension.

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

**ORGANOLEPTIC NOTES:** Typical rosé colour with litchi-hued nuances, Ramato's perfume is intense with dominating fragrances of peach and broom shrub that gradually lead into an enveloping sensation of marasca cherry. On the palate, the 2021 vintage is resolute and perfectly balanced and impresses for its great dynamism, persistence and a finish of gooseberry and citrus peel.

