



ATTEMS

PINOT GRIGIO 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, helping to delay the vegetative awakening, despite March being a decidedly mild month. The Pinot Grigio grapevines started budding after the first cold ten days of April, beginning with the terraces most exposed to the sun.

The first vegetative phases were slowed down by a cold May with rainy days, while the June sun stimulated a rapid growth of the vegetation, developing a healthy leaf surface. The flowering of Sauvignon ended within a few sunny and dry days in mid-June.

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 displaying above average acidity. The harvest of this variety then continued unabated until the middle of the month, with the last grapes arriving in the cellar with much more concentrated sugars.

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: Cord trained and Guyot

PLANTING DENSITY: 5500 vines per hectare

VINEYARD AVERAGE AGE: planted in 2002

TECHNICAL INFORMATION

YIELD/HECTARE: 8 tons

HARVEST PRACTICES: By hand, the first fifteen days in September.

VINIFICATION: Upon reaching the winery, the grapes are delicately pressed. The must obtained is left to rest for 24-48 hours. Subsequently, 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: Of an elegant straw yellow, Pinot Grigio 2021 entices with very lively aromas of white melon and cedar. Captivating hints of almond and toasted bread introduce the taste experience, where this wine expresses its harmonious and energetic character through impressions of white pepper and green apple which emerge in the aftertaste.