



# ATTEMS

## PINOT GRIGIO RAMATO 2022

**NOME:** D.O.C. Friuli Pinot Grigio 2022

**SEASONAL TREND:** Winter 2022 was dry, with little rainfall and fairly mild temperatures, which gradually increased into the first half of April, when the Pinot Grigio vines began budding in the Attems vineyard. We were able to delay the opening of the buds by about 10 days compared to the local average using late pruning techniques, which we adopted several years ago.

Spring was characterised by mild temperatures and generally good weather, ensuring constant vegetation growth. The Pinot Grigio reached full bloom on 25 May, much earlier than the previous two vintages.

In June and July, the summer heat was mitigated by some beneficial rain, which allowed the plants to head into August without an excessive water imbalance.

This year, the Pinot Grigio bunches were relatively sparse. Unlike previous years, we did not defoliate the leaf wall in this vineyard, keeping the grapes better protected from the sun. By harvesttime, the grapes had the typical thick and consistent intense pink skin, which allowed us to once again obtain an excellent Ramato this year.

### AREA AND PRODUCTION:

**PROVENANCE:** the vineyards are located between the plains and slopes in the Province of Gorizia, at an average altitude of 60 m above sea level

**SOIL TYPE:** composed partly of Eocene sandstone, which was formed when the sea bed lifted 50 million years ago; partly of naturally moist clay-rich soil; and partly of deep soil with many pebbles.

**PLANTING DENSITY:** 5500 plants per hectare

**TRAINING:** spurred cordon and Guyot

**VINEYARD AGE:** plants from 2002

### TECHNICAL NOTES:

**YIELD/HA:** 8000 kg

**HARVEST:** by hand, from the last ten days of August to the beginning of September

**VINIFICATION:** after destemming and crushing, the skins and must were left in contact for about 10 hours at 8 °C. Subsequently, the rosé juice obtained from the gentle pressing was left to decant for 24-48 hours. The clear must then began its alcoholic fermentation, which took place at low temperatures (15-17 °C) for 15 days. Vinification was carried out in steel containers. After fermentation, the wine spent 4 months on the noble lees, which were constantly resuspended.

**ALCOHOL CONTENT:** 12,5% Vol.

**TASTING NOTES:** bright, typical colour, with a mango-coloured rim. The 2022 Attems Ramato is delicately floral on the nose, with notes of broom and Alpine rose. When swirled in the glass, a distinctive aroma of green apple comes to the fore, carrying through into each sip. The body is light yet precise and complex, with a balanced acidity that flows nicely over the palate. The finish is characterised by the minerality associated with the area, with hints of currants and cherry plums.



CAMPAIGN FINANCED ACCORDING TO (EU) REGULATION NO. 1308/2013.