



# ATTEMS

## PINOT GRIGIO 2022



**NAME:** 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 around 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. We carried out the harvest over as many days as possible, which allowed us to maintain a good balance between the sugar content and acidity in the must, which was already releasing some excellent aromas during the first few days of fermentation.

### 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.

**TRAINING:** spurred cordon and Guyot

**PLANTING DENSITY:** 5500 plants per hectare

**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:** as soon as they arrived in the cellar, the grapes were gently pressed. The resulting juice was left to decant for 24 –48 hours. Subsequently, the clear must began its alcoholic fermentation, which took place at low temperatures (15–17 °C) for 15 days. Vinification was carried out in steel containers and barriques (10%), keeping the wine at low temperatures, thereby avoiding malolactic fermentation. After fermentation, the wine rested on the noble lees, which were regularly resuspended.

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

**TASTING NOTES:** soft straw yellow colour. The scent is fine yet richly detailed: white plum, lime blossom and a dash of vanilla. Set apart by its complexity, the wine boasts the perfect balance between citrus acidity and velvety structure. Excellent finish of hazelnut and thyme.



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