



ATTEMS



PINOT GRIGIO RAMATO 2023

NAME: D.O.C. Friuli Pinot Grigio 2023

SEASONAL TREND:

The 2023 vintage began with a rainy January and a dry and cold February. The development of late winter and early spring was favourable for budding in line with the historical average for Pinot Grigio vineyards.

Spring was a season characterized by frequent rain which kept us particularly busy at this early stage of growth. Painstaking shoot selection, keeping the green manure for longer and good ventilation on dry days contributed to maintaining the vineyard in a good state of health.

The summer was hot but never scorching, with intermittent more or less intense rainfall which periodically rehydrated the soil.

The fluctuating seasonal trend has delayed the ripening of the grapes; the Pinot Grigio harvest only began in early September, with grapes less rich in sugar than average but with a good content of malic and tartaric acid.

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, the first 15 days 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.

ORGANOLEPTIC NOTES: to the eye it appears clear and brilliant, with a shade of peach. The 2023 vintage gave us a wine with an intense aroma, dominated by citrus fragrances followed by jasmine and a hint of violet. The body may be light but the Ramato is bold in the mouth, with a fresh acidity drawing out the mineral and fruity finish.