



# ATTEMS

## PINOT GRIGIO 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.

**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, the first 15 days 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.

**ORGANOLEPTIC NOTES:** to the eye, it has a beautiful straw yellow colour. On the nose the aroma is clear and exuberant; wildflowers, cedar and Williams pear with sweeter hints of cocoa butter and vanilla. Tasting confirms the lively sensations perceived in the aromas, a salty acidity gives the taste a dynamic quality and leads us to the finish of white pepper and citrus peel.

