



# ATTEMS



## PINOT GRIGIO RAMATO 2024

**NAME:** D.O.C. Friuli Pinot Grigio 2024

**SEASONAL TREND:**

Winter 2024 saw a normal amount of rain and temperatures that were not particularly low, which gradually increased until the first week of April, when the Pinot Grigio vines began budding. 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 marked by mild temperatures and initially slightly above-average rainfall. Fine weather then took over, ensuring steady vegetation growth.

The Pinot Grigio vines dedicated to Ramato reached full bloom around 30 May, which was somewhat late compared to the previous vintage.

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.

The Pinot Grigio featured less compact clusters this year. 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.

**PLANTING DENSITY:** 5500 plants per hectare

**TRAINING:** spurred cordon and Guyot

**VINEYARD AGE:** plants from 2002

**TECHNICAL NOTES:**

**YIELD/HA:** 8000 kg

**HARVEST:** 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

**ORGANOLEPTIC NOTES:** bright, typical colour, with a mango-coloured rim. The 2024 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.