



ATTEMS

PINOT GRIGIO 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 reached full bloom around 24 May, definitely in line with 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.

TRAINING: spurred cordon and Guyot

PLANTING DENSITY: 5500 plants per hectare

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: as soon as they arrived in the cellar, the grapes were gently pressed. The resulting juice was left to settle 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 fine lees, which were regularly resuspended.

ALCOHOL CONTENT: 13% Vol

ORGANOLEPTIC 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.