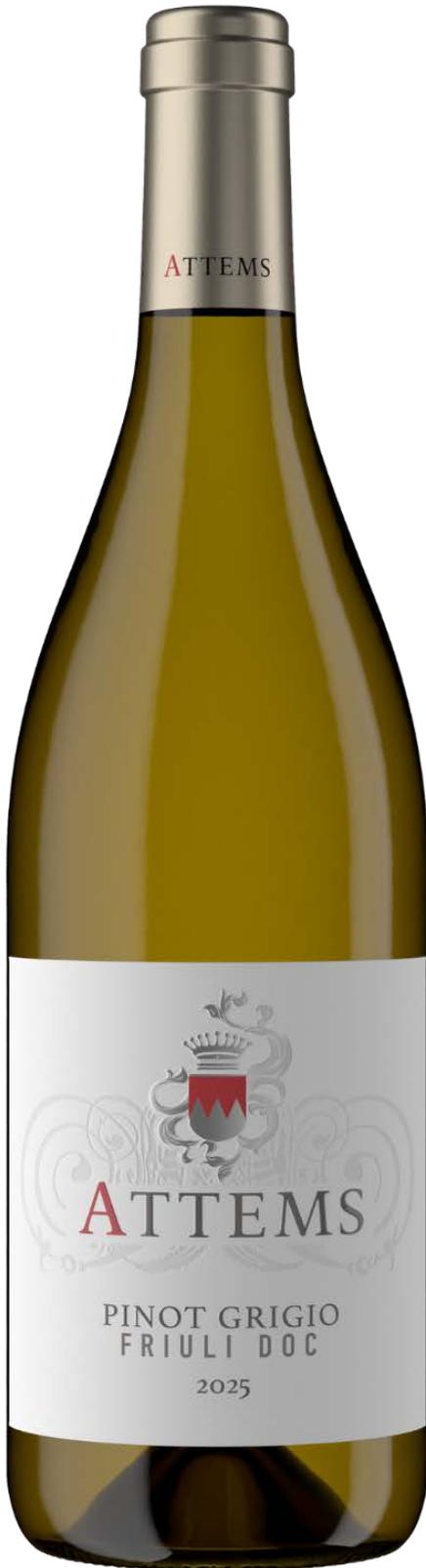




ATTEMS

PINOT GRIGIO 2025



NAME: D.O.C. Friuli Pinot Grigio 2025

SEASONAL TREND:

The 2025 vintage saw ideal climatic conditions, which allowed for the production of excellent quality grapes.

The mild and consistent spring favoured uniform budding and harmonious vine growth. Average temperatures remained around 18–20 °C, with around 250 mm of rainfall evenly distributed between April and May. These conditions ensured good water reserves in the soil, as well as regular vegetative development and bud break.

During the summer, the sunny days were interspersed with opportune rainfall, allowing for balanced ripening of the bunches. With maximum temperatures between 28 and 32 °C and minimum temperatures around 15 °C, there were notable temperature variations between day and night, promoting the synthesis of phenolic compounds in the grapes and concentrated aromas.

The grapes reached optimal ripeness, with an average pH between 3.1 and 3.3, which allowed the must to maintain its freshness and minerality.

The harvest began in the second ten days of August, slightly earlier than average, yielding perfectly healthy grapes with remarkable analytical and sensory qualities.

The 2025 grape harvest resulted in elegant and extraordinarily harmonious wines, rich in aromas: the ultimate expression of the characteristics of the terroir.

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: permeated with pebbles, composed partly of Eocene sandstone and partly of deep and moist clay-rich soil

TRAINING: Spurred cordon and Guyot

PLANTING DENSITY: 5500 plants per hectare

VINEYARD AGE: plants from 2002

TECHNICAL NOTES

YIELD/HA: 8000 kg

HARVEST: third ten days of August

VINIFICATION: Upon arrival at the cellar, the grapes were subjected to soft and delicate pressing. The resulting must was then left to settle for 24–48 hours. Subsequently, the clear must began alcoholic fermentation, which was carried out at low temperatures (15–17 °C) for approximately 15 days.

Vinification was primarily carried out in stainless steel containers, with just 10% fermented in barriques, always at a controlled temperature and without malolactic fermentation. At the end of fermentation, the wine was aged on the fine lees, which were periodically suspended.

ALCOHOL CONTENT: 12.5% Vol

ORGANOLEPTIC NOTES: a delicate shade of pale straw yellow, the wine's profile is fine and honed on the nose. Notes of white plum and lime blossom are accompanied by typical nuances of Williams pear and crisp apple, with a hint of vanilla for a well-rounded elegance.

On the palate, the wine expresses delightful complexity, striking a harmonious balance between vibrant citric acidity and soft, velvety structure, which supports its gustatory progression.