



ATTEMS

PINOT GRIGIO RAMATO 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.

PLANTING DENSITY: 5500 plants per hectare

TRAINING: Spurred cordon and Guyot

VINEYARD AGE: plants from 2002

TECHNICAL NOTES:

YIELD/HA: 8000 kg

HARVEST: third ten days of August

VINIFICATION: after destemming and crushing, the skins and must were left in contact for about 6 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 entirely in steel containers. After fermentation, the wine spent 5 months on the fine lees, which were constantly resuspended.

ALCOHOL CONTENT: 12.5%Vol

ORGANOLEPTIC NOTES: a vibrant shade akin to onion skin, with coppery reflections reminiscent of ripe mango. On the nose, Attems Pinot Grigio Ramato 2025 opens with a delicately floral profile, releasing notes of broom and Alpine rose. With oxygenation, the bouquet is enriched with fresh and clear aromas of crunchy pear, which carry through into each sip. On the palate, the wine reveals a light but well-defined body. It is precise and surprisingly complex, supported by a well-integrated acidity that ensures momentum and drinkability. The finish is long and clean, characterised by a marked minerality, a distinctive feature of the terroir, with elegant hints of blackcurrant and rosemary.

