



ATTEMS

PINOT GRIGIO RAMATO 2020

CLASSIFICATION: D.O.C. Friuli Pinot Grigio 2020

VINTAGE REPORT: Winter 2020 was very balanced with temperatures that never dropped too low. A mild March was the signal for an early budding phase facilitated by the quick warming of the soil, which in turn stimulated the grapevines' vegetative growth. However, the budding of first Pinot Grigio vines, those in the most draining soils, only began in the first days of April, just a few days earlier than the norm. The months of May and April were rather dry, which allowed the young shoots, which displayed a balanced number of inflorescences, to develop gently. The Pinot Grigio grapevines completed their flowering on the last week of May. June was the wettest month of the summer, but thanks to the constant air currents in the vineyards the plants maintained a perfect state of health. The correct water balance in July and August, with regular rains alternating with dry spells, without it ever being excessively hot, helped to maintain an ideal balance between sugars and organic acids in the ripening grapes. The harvest of the Pinot Grigio grapes selected for Ramato began in the last week of August, when the peels had reached an intense and uniform rose hue, which gave a beautiful colour to the must during its brief cold maceration.

CHARACTERISTICS OF THE PRODUCTION AREA:

ORIGIN: The vineyards are located among the plains and hills of the province of Gorizia at an altitude of 60 meters above sea level.

SOIL TYPE: Eocene marls and sandstones created by the seabed rising 50 million years ago and partly well-drained alluvial soils rich in clay.

PLANTING DENSITY: 5500 vines per hectare.

TRAINING SYSTEM: Pruned-spur cordon-trained and Guyot.

VINEYARD AVERAGE AGE: Planted in 2002.

TECHNICAL INFORMATION:

YIELD/HECTARE: 8.5 tons.

HARVEST: by hand from the end of August to the first ten days in September

VINIFICATION: Following the destemming, the peels and must are left in contact for about 10 hours at 8°C. Subsequently, the rosé juice obtained from the soft pressing of the grapes is left to rest for 24-48 hours. Finally, on clear must, the low temperature (15- 17°C) alcoholic fermentation is allowed to take place in steel vats for 15 days. The vinification is carried out in steel containers. After fermentation, the wine rests for 4 months on the noble lees, which are constantly placed in suspension.

ALCOHOL BY VOLUME: 12,5% Vol.

TASTING NOTES: Pinot Grigio Ramato has an inviting peach color with a rosé edge. Aromas of cherry and wild strawberry immediately catch one's attention and are followed by wild flowers, iris and a pleasant sensation of bread crust on the nose. The wine is striking for its freshness and lively citrus finish.

