

ATTEMS

(Pictured) A bird's eye view of the Attems estate, which extends across 44 hectares of terraced slopes to the west of Gorizia. Given the particularly idyllic environmental conditions, the vineyards flourish and yield their fruits in an ecosystem in which biodiversity reigns.



Pinot Grigio Ramato Rosé 2020

Friuli DOC, Italy

ESTATE

Attems is a historical producer from Friuli, with a long tradition in wine making and a deep knowledge of the territory. The estate has one of the best positions in the area, with several microclimates that allow the winery to enhance the character of each wine, and highlight the unique varieties they cultivate.

WINE

The Attems Pinot Grigio, like all of the Attems wines, is a tribute to Italy's Friuli region and faithfully reflects the terroir from which it comes. The wine's bouquet is marked by an impressive fruitiness, and the palate demonstrates all of the amazing qualities of the Collio: it has superb weight and texture and a notable minerality and is savory, tangy, and vibrant.

VINEYARD

The soil consists of Eocene marls and sandstones, created by seabed uplifting 50 million years ago. The vines are trained to Guyot and have a planting density of between 4,000 and 5,500 vines per hectare

WINEMAKING

Variety: 100% Pinot Grigio

Fermentation: The must was chilled for about 10 hours at 46 degrees Fahrenheit. Subsequently, the rosé obtained from the soft pressing of the grapes was then left to rest for 24-48 hours. A low-temperature (60 degrees Fahrenheit) alcoholic fermentation took place in stainless steel vats for 15 days.

Aging: Following fermentation, the wine rested for four months on noble lees kept in suspension

Alcohol: 12.5%

VINTAGE

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. 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 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.

TASTING NOTE

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.