

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 2021

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

January and February 2021 were characterized by a couple of weeks where the minimum temperatures remained stably below 0°C, delaying the plants' awakening despite a decidedly mild March. Beginning with the grapevines situated on the terraces most exposed to the sun, Pinot Grigio entered the budding phase following a frosty beginning to the month of April. The first vegetative phases were slowed down by a cold May with rainy days, while a sunny month of June stimulated a rapid growth of the plants, providing a correct development to the photosynthesizing surfaces. The flowering of our Pinot Grigio began ten days later than the historical average. July and August were months characterized by significant temperature variations with rains sufficient to hydrate and maintain a correct vegetative-productive development in all varieties. The Pinot Grigio harvest began in the first days of September with grapes showing above average acidity. The harvest of this variety then continued until the middle of the month. The last grapes arriving in the cellar featured a much higher concentration of sugars and displayed an intense classic purple hue, typical of the Pinot Grigio grapes' skin.

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"Pale coral color with aromas of dried flowers, red apples and grapefruit. Tangy and fruity with medium body and a dry, subtly spicy finish." - J.S. 5/22

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