



ATTEMS

Pinot Grigio Ramato Rosé 2018

Friuli DOC

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

Attems Pinot Grigio Ramato continues a traditional way of producing Pinot Grigio in the province of Venice. The term ramato, or "coppery", was used to describe the pink hue of the wine due to the slight contact with the purple skins before pressing and fermenting. This rosé boasts a rich, fruity bouquet, and opens full on the palate, with multi-faceted flavors.

VINEYARD

Soils: Eocene marls and sandstones created by seabed uplifting 50 million years ago and partly well-drained alluvial soils rich in stones and sand.

Grape Varieties: 100% Pinot Grigio.

WINEMAKING

Fermentation: The grapes were harvested by hand and destemmed, then chilled for about 10 hours at 46 degrees Fahrenheit. Subsequently, the rosé that was obtained from the soft pressing of the grapes was 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 the fermentation, the wine rests for four months on noble lees often kept in suspension.

Alcohol: 12.5%



TASTING NOTE

This wine's beautiful pink hues introduce a rich, complex bouquet of crisp fruity impressions including white peach, and cantaloup followed by blackberry and bitter cherry with an intriguing hint of wild flowers. On the palate the wine is enveloping with a pleasant acidity and long mineral finish of red fruits.