

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 2022

Friuli, 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: Following a soft pressing, the must is left to rest for 24-48 hours. Subsequently a low temperature fermentation takes place in a combination of stainless steel tanks and wooden barriques (10%), for a period of 15 days, between 59-64 degrees Fahrenheit.

Aging: 4 months on the lees

Alcohol: 12.5%

VINTAGE

Winter 2022 was dry, with little rainfall and fairly mild temperatures, which gradually increased into the first half of April, when the Pinot Grigio vines began budding in the Attems vineyard. Spring was characterized by mild temperatures and generally good weather, ensuring constant vegetation growth. The Pinot Grigio reached full bloom on 25 May, much earlier than the previous two vintages. In June and July, the summer heat was mitigated by some beneficial rain, which allowed the plants to head into August without an excessive water imbalance. This year, the Pinot Grigio bunches were relatively sparse. By harvest time, the grapes had the typical thick and consistent intense pink skin.

TASTING NOTE

Soft straw yellow color. The scent is fine yet richly detailed: white plum, lime blossom and a dash of vanilla. Set apart by its complexity, the wine boasts the perfect balance between citrus acidity and velvety structure. Excellent finish of hazelnut and thyme.