

ATTEMS

(Pictured) A bird's eye view of the Attems estate, which extends across 44 hectares of terraced slopes to the west of Gorizia. Attems promotes both native grapes such as Ribolla Gialla, as well as other noble varieties including Sauvignon Blanc, Pinot Grigio, Chardonnay and Merlot. Given the particularly idyllic environmental conditions, the vineyards flourish and yield their fruits in an ecosystem in which biodiversity reigns.



Pinot Grigio Ramato Rosé 2019

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

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.

WINEMAKING

Variety: 100% Pinot Grigio, hand harvested

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

A cold spring with little rain resulted in all phenological phases taking place about ten days later than average. Summer was noteworthy for the good weather with well-distributed rainfall, which rehydrated the soil. Low morning temperatures at the end of summer produced grapes and musts rich in aromatic precursors with an excellent balance of sugars, acids, and beautifully thick skins.

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"More like a light, dry rosé with sliced-strawberry and lemon aromas and flavors. It's medium-bodied with a pretty core of fruit and sliced-apple flavor. Stone and spice, too. Dry finish. Drink now." - James Suckling, 7/2020