

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.

VINTAGE

Climate: The weather was moderately warm in June and rainfall was in line with that of past years. The hot 2017 summer saw very little rain, but the two summer storms in July provided a much needed respite to Attems' vineyards. The constant working of the soil and management of the leaves helped maintain the plants in healthy and protected from the sun up until the harvest season. The Pinot Grigio harvest began at the end of August until September 10th and yielded perfectly healthy grapes with an excellent balance between sugary and acidic components.

TASTING NOTE

ATTEMS

RAMATO 2017
PINOT GRIGIO
FRIULI DOC

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.