



Attems

Pinot Grigio IGT

Vintage 2008
Appellation Venezia Giulia IGT
Main varieties Pinot Grigio

Tasting Notes

Color The wine appears a rich, luminous straw yellow.

Aromas The first aromas to emerge on the nose are floral notes of peach and hawthorn blossom, which gradually yield to fruitier suggestions of pear and medlar.

Taste The palate is warm and velvety, displaying as well a crisp acidity and exemplary fruitiness. Overall, a complex, well-balanced wine that is approachable and utterly delicious

Suggested use

Roasted light meats, including lamb, grilled main courses, stuffed meat recipes.

Terroir and environmental conditions

Estate and vineyards' location Attems' vineyards in Lucinico, in the Gorizia's province of the Collio region.

Surface 13 hectares

Altitude 130 meters above sea level

Exposure South, Southeast, and West

Soil type The soil consists of marl and sandstone of Eocenic origin

Planting density 4,000-6,250 vines per hectare

Pruning system "Doppio capovolto", spur pruned cordon and "casarsa"

Vineyards' average age They were planted in 1963 and 2002

Vintage report

The vintage was a fine one from a quality point of view. During the initial growing stages, the weather was quite wet; August was superb: warm and well-ventilated. During the latter part of August and throughout all of September, significant temperature differences between day and night fostered complex, concentrated aromatic compounds in the grapes.

Harvest was trouble-free, with perfect weather conditions which allowed the picking of each grape variety at its peak ripeness and at the moment that would result in wines with intense bouquets and being rich and full-bodied on the palate.

Wine making and ageing

Yield/Ha 75 Q.

Harvest date The third decade of September

Harvesting Manual

Pressing Soft with Horizontal presses

Fermentation vats Stainless steel and partial new barriques

Fermentation temperature Controlled, below 18-20 ° C.

Length of fermentation 7 days

Malolactic fermentation None

Ageing 2 months in barriques and 4 months in steel

Bottle ageing 1 month