

PINOT GRIGIO RAMATO

Fascinating with its natural blush color, intriguing with its powerful bouquet, delightfully crisp and refreshing: the original Pinot Grigio.

Beautiful pinkish tinge. The bouquet is intense and complex, with hints of fruits (peach, melon and blackberries) and undergrowth scents. On the palate it is full-bodied and velvety, with a pleasant acidity, sweet tannins and a finish rich in mineral sensations. With origins in Italy's northeastern province of Friuli Venezia Giulia, Ramato (Italian for "auburn" or "copper") wines are produced by macerating Pinot Grigio grape must with its skins. The skins' pink hue give the wines color from a semi- pale pink to dark orange, depending on maceration time.

Grapes: Pinot Grigio (100%)

Origin: Friuli DOC – Estate in Tauriano – Spilimbergo (PN – Italy)

Soil: gravel

Altitude: 393 ft in the foothills of the Dolomite mountains

Exposure: south-facing

Vineyards' average age: 25 years

Training system: Guyot

Vines per hectare: 5.000

Yield per hectare: 11 tons

Harvest: the best grapes are selected and hand-picked at the moment of perfect ripeness, normally at the beginning of September.

Vinification: short maceration (contact with the skins for some hours at cold temperatures – 46-50°F) followed by fermentation via natural yeast in temperature controlled stainless steel tanks at 64°F. The wine matures in steel tanks for 4 months.

Appearance: blush (slight pinkish tinge).

Nose: elegant and complex, with hints of peach, melon, blackberries and earthy notes.

Palate: round with a crisp acidity and a clean finish.

Alcohol: 12.5% vol.

Total acidity: 5.40 g/l

Ph: 3.28

Sugar content: dry

