



## Pinot Grigio “Ramato”

DOC Friuli



### GRAPE VARIETY

Pinot Grigio



### SOIL

Alluvial and pebbly plain, Western Friuli region



### GRAPE GROWING

Guyot training system with a vine density of 4,500 vines/ha. The yield is limited to an average of 2 kg of grapes per vine.



### VINIFICATION

Harvest when the grapes are perfect ripened. De-stemming and cooling of the grapes at 6-8°C for 12 hours. This procedure enriches the must with a special coppery color. Soft crushing and slow fermentation in stainless steel tanks at a controlled temperature of 16°C. The wine is then aged in stainless steel tanks for 6 months with frequent batonnage. Bottle ageing.



### ALCOHOL - TOTAL ACIDITY \*

13.50 % vol. - 7.00 g/L

\* indicative values



### TASTING NOTES

Coppery colour. Intense scents of hay, ripe plum, chamomile and white peach. On the palate it is balanced, delicate and complex.



### PAIRING AND SERVICE SUGGESTIONS

Perfect pairing for seafood risotto and in general the marinara cuisine. It goes great with white meats. Serve at a recommended temperature of 10°-12°C in a medium-sized white wine glass.



### AGEING POTENTIAL

3/4 years or more if stored in ideal conditions, protected from light sources and sudden changes in temperature.



### BOTTLE SIZES

0.75 L