



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