

ATTEMS

(Pictured) A bird's eye view of the Attems estate, which extends across 44 hectares of terraced slopes to the west of Gorizia. Given the particularly idyllic environmental conditions, the vineyards flourish and yield their fruits in an ecosystem in which biodiversity reigns.



Pinot Grigio 2020

Friuli DOC, Italy

ESTATE

Attems is a historical producer from Friuli, with a long tradition in wine making and a deep knowledge of the territory. The estate has one of the best positions in the area, with several microclimates that allow the winery to enhance the character of each wine, and highlight the unique varieties they cultivate.

WINE

The Attems Pinot Grigio, like all of the Attems wines, is a tribute to Italy's Friuli region and faithfully reflects the terroir from which it comes. The wine's bouquet is marked by an impressive fruitiness, and the palate demonstrates all of the amazing qualities of the Collio: it has superb weight and texture and a notable minerality and is savory, tangy, and vibrant.

VINEYARD

The soil consists of Eocene marls and sandstones, created by seabed uplifting 50 million years ago. The vines are trained to Guyot and have a planting density of between 4,000 and 5,500 vines per hectare.

WINEMAKING

Variety: 100% Pinot Grigio

Fermentation: Following a soft pressing, the must is left to rest for 24-48 hours. Subsequently a low temperature fermentation takes place in a combination of stainless steel tanks and wooden barriques (10%), for a period of 15 days, between 59-64 degrees Fahrenheit.

Aging: 4 months on the lees

Alcohol: 12.5%

VINTAGE

Winter 2020 was very balanced with temperatures that never dropped too low. A mild March was the signal for an early budding phase facilitated by the quick warming of the soil, which in turn stimulated the grapevines' vegetative growth. The months of May and April were rather dry, which allowed the young shoots, which displayed a balanced number of inflorescences, to develop gently. The correct water balance in July and August, with regular rains alternating with dry spells, without it ever being excessively hot, helped to maintain an ideal balance between sugars and organic acids in the ripening grapes. The harvest of the first Pinot Grigio grapes began in the last week of August, with musts that reflected the great expectations of a balanced vintage, rich in acidity, aromas and a balanced sugar content.

TASTING NOTE

Bright straw yellow, 2020 brings us a vibrant Pinot Grigio on the nose: apple and lime zest emerge decisively in a finely spiced bouquet of vanilla and white pepper. On the palate, the wine is fresh, with a lively acidity that highlights its excellent complexity. Pleasant mineral sensations emerge in the citrus finish.