



Conte d'Attimis-Maniago

PINOT GRIGIO

Friuli Colli Orientali
denominazione di origine controllata

VINEYARD.

Grapes used: wine of French origin produced from Pinot Grigio grapes, grown in the Eastern Hills of Friuli region where they have been cultivated since the second half of the nineteenth century. This is an ideal environment for the vine to express its excellent characteristics.

Position: the hills of the Sottomonte Estate in the municipality of Buttrio (Udine), with their fantastic landscape, provide an ideal wine country for quality wine making.

The C. D.O. (controlled denomination of origin) area is the Colli Orientali del Friuli (Eastern Hills of Friuli). Exposure is south - southeast.

Terrain: hill and foothill area, soil composed of marl and sandstone with a predominantly clayey component.

Training system: double bending canes (called cappuccina). A traditional training technique in Friuli, optimised by our winery's methods for small but high quality production using reduced vine vigour and a lower number of buds.

Phytosanitary crop protection: low environmental impact focussing on environmentally sustainable products with a short persistence, distributed according to the agroalimentary programme for crop protection of the Friuli Venezia Giulia region.

CELLAR.

Harvesting: manual harvesting by a qualified, suitably trained workforce from the second half of September with selection of the best grapes in the field and fast transfer to the cellar.

Vinification method: white wine fermentation (without skins) with gentle pressing at low temperature under immobile covering to protect the potential quality of the grapes from oxidation. Low temperature fermentation (15-18 °C) to help develop and preserve the most characteristic aromas of this grape variety.

Maturation and ageing: first in a "sur lies" tank and in the bottle, stored horizontally in our sixteenth century underground estate cellar for at least four weeks after bottling.

WINE.

Sensory characteristics: straw yellow colour. The characteristic, elegant and intense bouquet is rich in oak, walnut husk, yellow peaches and golden apples. Harmonious and sophisticated with marked yeasty hints acquired by maturation "sur lies". The wine is lively on the palate where it becomes full and velvety with very persistent ripe fruit flavours, supported by a pleasant crispness.

Food and wine pairings: An excellent aperitif and hors d'oeuvres wine, it is ideal served with raw and cooked seafood. Superb accompaniment to fish, crustaceans, and clear soups. Sublime served with San Daniele ham.

Longevity: reaches maximum expression of the vine in the first two years and can easily exceed four years in the bottle.

Service: best served chilled (12 °C).

