



Conte d'Attimis-Maniago

Pinot Grigio Ramato

Friuli Colli Orientali

denominazione di origine controllata

- Grapes** Pinot Grigio.
- Vineyard** The fields of the Estate, in the municipality of Buttrio (Udine), ideal location for excellent wine making. The C.D.O. (controlled denomination of origin) is Friuli Colli Orientali. The soil is composed of marl and sandstone with a predominantly clayey component. Crop protection is low environmental impact, focussing on traditional product with a short persistence, used according to the agro-alimentary programme for crop protection.
- Vinification** Destemming, crushing and cooling at 7/8°C (44-46°F), followed by a brief cold maceration and a gentle pressing to start fermentation at a controlled temperature (18°C, 64°F). We wanted to reproduce the ancient regional tradition: a brief maceration of the juice with its characteristic grey-violet skin that gives the wine its particular colour.
- Ageing** Once finished the battonage fermentation, it ages "sur lies" until it is ready for the bottling process. Then each bottle will be stored in our 16th century underground cellar.
- Appearance** Pale pink colour with luminous coppery reflection.
- Nose** Delicate, intense and distinctive, with intense floral (white acacia flowers) and fruity (apple, pear and red fruit) aromas.
- Palate** Dry, sapid and harmonious with a balanced structure with intense and persistent fruity notes.
- Food pairing** The peculiarity of this wine, halfway between white wine and an elegant rosé, makes it perfect for different pairings such as hors d'oeuvre and for fish and shellfish plates like prawns or steamed shrimps. It can also be paired with soups, egg-based dishes but also pouched meat and poultry.
- Longevity** Excellent from the first year, but gets finesse and ageing process.
- Service** Best served chilled (10-12°C, 50-54°F).

