

# ATTEMS

(Pictured) A bird's eye view of the Attems estate, which extends across 44 hectares of terraced slopes to the west of Gorizia. Attems promotes both native grapes such as Ribolla Gialla, as well as other noble varieties including Sauvignon Blanc, Pinot Grigio, Chardonnay and Merlot. Given the particularly idyllic environmental conditions, the vineyards flourish and yield their fruits in an ecosystem in which biodiversity reigns.



## Pinot Grigio 2019

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, hand harvested

*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

A cold spring with little rain resulted in all phenological phases taking place about ten days later than average. Summer was noteworthy for the good weather with well-distributed rainfall, which rehydrated the soil. Low morning temperatures at the end of summer produced grapes and musts rich in aromatic precursors with an excellent balance of sugars, acids, and beautifully thick skins.

**JAMES SUCKLING.COM** 

91

"A pinot grigio with sliced-pear, flint and green-melon aromas that follow through to a medium to full body, pretty fruit and a flavorful finish. Light bitter-lemon aftertaste adds interest. Drink now."  
- James Suckling, 7/2020

IMPORTED BY

VINTUS

WWW.VINTUS.COM