

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 2021 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

January and February 2021 were characterized by a couple of weeks where the minimum temperatures remained stably below 0 °C, helping to delay the vegetative awakening, despite March being a decidedly mild month. The first vegetative phases were slowed down by a cold May with rainy days, while the June sun stimulated a rapid growth of the vegetation, developing a healthy leaf surface. The flowering of Sauvignon ended within a few sunny and dry days in mid-June. July and August were months characterized by significant temperature variations, with rains sufficient to hydrate and maintain a correct vegetative-productive development in all varieties. Never before have the Sauvignon grapes been harvested at such different times as this year; the first plots very early on at the end of August, rich in citrus scents and with important acidity. While the last plots were harvested in the last ten days of September and were just as intensely scented but softer on the palate.

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Lots of white pepper and crushed stone with some mineral undertones. Medium body. Bright acidity. Clean and crisp finish." J.S 6/22

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