



ATTEMS

Pinot Grigio 2017

Friuli DOC

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 demonstrates all of the amazing qualities of the Collio region in Friuli Venezia-Giulia: it has superb weight and texture, and is mineral-edged, savory, tangy, and lively.

VINEYARD

Soils: Eocene marls and sandstones created by seabed uplifting 50 million years ago, and partly moist soils rich in clay.

Grape Varieties: 100% Pinot Grigio.

WINEMAKING

Fermentation: The grapes are harvested by hand, softly pressed, and the must 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: Following the fermentation, the wine rests for four months on noble lees often kept in suspension.

VINTAGE

Climate: The weather was moderately warm in June and rainfall was in line with that of past years. The hot 2017 summer saw very little rain, but the two summer storms in July provided a much needed respite to Attems' vineyards. The constant working of the soil and management of the leaves helped maintain the plants in healthy and protected from the sun up until the harvest season. The Pinot Grigio harvest began at the end of August until September 10th and yielded perfectly healthy grapes with an excellent balance between sugary and acidic components.

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WINE SPECTATOR

"An elegant version that's bright and mouthwatering, with a stony underpinning to the flavors of kiwifruit, nectarine, graphite and spice. Very pure."