

# 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.



## Attems Pinot Grigio 2018

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 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

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%

91

**JAMES SUCKLING.COM** 

"A dense and fruity white with cooked-apple and pear-drop character. Medium to full body [with a] fruity finish." - JS, 6/2019