



Pinot Grigio “Ramato” (Copper-Hued)

Doc Friuli Grave



GRAPE VARIETY

100% Pinot Grigio



SOIL

Alluvial and pebbly plain, Western Friuli region



GRAPE GROWING

Guyot training system with a vine density of 4,500 vines/ha and a yield of 90/100 q of grapes/ha



VINIFICATION

Soft pressing of grapes and cold maceration at 6°-8° C for about 12 hours. Fermentation with selected yeasts. Maturation in stainless steel tanks. Bottle ageing



ALCOHOL - TOTAL ACIDITY

13% vol. / 6.70 g/L



TASTING NOTES

Bright coppery yellow. Fresh fruit-driven notes where pear stands out followed by tanginess and lively fresh tasting.



SERVING TEMPERATURE

10° – 12° C



AGEING POTENTIAL

3/4 years or more if stored in ideal conditions



BOTTLE SIZE

0.75 - 0.375 L