

# IL Ramato 2017

IL Ramato: the loved one



## VARIETAL

Pinot Grigio 100%



## VINEYARDS

Exclusively from our "Codis" vineyard. 5,500 vines planted per hectare, trained using the Guyot method. Yield of 75 q/ha.



## HARVEST

Meticulous hand selection.



## VINIFICATION

After a brief cold maceration of 12 hours, the clusters are softly pressed. The juice is cooled and decants naturally, eliminating particles resulting from vinification. Fermentation occurs in stainless steel tanks at controlled temperature.



## AGING

Aged on the noble lees in stainless steel for 5 months with frequent batonnages.



## TASTING NOTES

### Color

Red onion skin and light, bright copper.

### Aroma

Apple, wild berries and fresh citrus.

### Taste

Fresh but persistent with a delicate saltiness.



Perfect with pizza, crustaceans, pasta, richly seasoned salads and white meats.

Serve at 54-58°F.

**ALC. CONTENT**  
13%

**ACIDITY**  
5,4 g/l

**pH**  
3,52

**DRY EXTRACT**  
22,2