

IL Ramato 2018

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

Part meticulous hand selection and part machine, followed by optical sorting.



VINIFICATION

After a brief cold maceration of 24 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 a controlled temperature (18-20°C).



AGING

Aged on the noble lees in stainless steel tanks with weekly batonnages for eight months.



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.

Standout chef pairing: Gricia ramen – sun noodles, white miso, peppercorns, crispy duck prosciutto by Ryan Sims @ Donna Chang's (Athens, USA)

Serve at 12-14°C.

ALC. CONTENT
13%

ACIDITY
5,1 g/l

pH
3,36

DRY EXTRACT
21,3