

IL Ramato 2020

IL Ramato: the loved one



VARIETY Pinot Grigio 100%



VINEYARDS From our "Mattia" and "Biciniccio" vineyard, planted in 1990 and 2002, with an average vine age of 17 years. 5,600 and 5,550 vines planted per hectare, trained using the Guyot method. Yield of 98 and 128 ql/ha.



HARVEST From the 4th to the 6th of September, during the earliest and coolest morning hours. Part manual harvest followed by optical sorting, part machine harvest preceded by hand skimming of leaves and bunches.



VINIFICATION After destemming and crushing, grapes macerate for 18 hours at a temperature of 8-10°C, after which they are softly pressed. The must, still separated as per the vineyard of provenance, is clarified through flotation. Fermentation, aided by selected yeasts, occurs over nine days in stainless steel tanks at a temperature of 17-19°C.



ÉLEVAGE The wine evolves in stainless steel tanks on the noble lees for seven months. We conduct bâtonnage until the end of December, first twice a day and then with diminishing frequency. At the beginning of April, we proceed with the assemblage, then bottling two weeks later. The wine rests until mid May, after which it's released.



TASTING NOTES (serve at 13-14°C)

Color Clementine copper.

Aroma Perfumes of wild strawberries, wild mint, wildflowers, rosemary, orange peel, chalk, ginger, persimmon, and banana.

Taste Enveloping from the start, it evolves with dignified sapidity; ends long and expands gently. Notes of cantaloupe, licorice roots, and bread crust.



PAIRINGS Standout chef pairing: Gricia ramen – sun noodles, white miso, peppercorns, crispy duck prosciutto by Ryan Sims @ Donna Chang's (Athens, USA). Perfect with pizza, crustaceans, pasta, and richly seasoned salads.

APPROXIMATE ANALYTICAL DATA

Alc. content 13,3%	Tot. acidity 5,2 g/l	Lactic acid 0,3 g/l	Malic acid 1,4 g/l
Tartaric acid 1,8 g/l	pH 3,4	Dry extract 21,8	Glycerin 6,5 g/l
Res. sugar 0,6 g/l	Total SO2 91		