



PINOT GRIGIO RAMATO Cru Selection 2023

Grape type: Pinot Grigio

Region: Collio - Italy

Vineyards: Ronc di Zegla Cru (IT)

Vineyards age: 47 years

Vineyards altitude: 250 meters above sea level

Vineyards exposure: southeast

Viticulture: Organic / Biodynamic

Soil type: marl, clay, limestone

Harvest: hand-harvested at the end of August

Vinification: Spontaneous fermentation in contact with skins of berries (maceration) for four days in 3.000 Litre conical shaped oak barrels (tino). Softly pressed with pneumatic pressure.

Maturation: 12 months on the yeast in 3.000-liter conical-shaped oak barrels

Maturation in the bottle: at least 4 months

Bottling: 5.333 bottles in November 2024

Alcohol: 13,0 % vol **Total acidity:** 5,26 g / l

Residual sugar: Dry **Bottle:** 0,75 l

Aging: The maturation of Pinot Grigio may develop fantastically up to ten years.

Wine description: An authentic copper-toned, pale pink wine that reflects the natural color of this grape. The bouquet is inviting, with aromas of red apple, wild raspberry, and a hint of cardamom spice. This is nicely rounded in the mouth but has vibrant, juicy red apple notes supported by a fine finish and a touch of mineral grip. This shows the finely judged balance and elegant complexity of four days of skin maceration yet without any heaviness.

Food matching ideas: Due to its elegant, complex body, we recommend pairing it with various dishes – from cold starters to spring-summer pasta. It is excellent with seafood dishes and not too spicy Asian, Thai, and modern Japanese cuisine.

Serving temperature: 12° - 13 °C

