



PINOT GRIGIO RAMATO Cru Selection 2024

Grape type: Pinot Grigio

Region: Collio - Italy

Vineyards: Ronc di Zegla Cru (IT)

Vineyards age: 48 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, bunches carefully selected

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

Maturation: 12 months on the yeast in 4,000-liter conical-shaped oak barrels

Bottling: 5.333 bottles in November 2025

Alcohol: 13,5 % vol **Total acidity:** 4,92 g / l

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



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

Wine description: A real terroir Pinot Grigio from 47-year-old vines on a historic plot on Opoka soil in the upper part of the vineyard. Two days of skin maceration give the wine a vivid copper hue and plenty of expressive aromas, notably of red apple, sweet spice, poached pears, and even a hint of chestnut honey. It's a rather elegant version of the Ramato style, with mineral texture and notes of red apple and yellow plum, lovely harmony and a refined graceful finish.

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