

**PINOT GRIGIO RAMATO 2022****Organic Wine**

This wine comes from the grapes of our most precious plot located on the top of mount San Biagio, which has a north-east exposure.

**Vineyard:**

Denomination:	DOC FCO
Soil:	Loam
Exposition:	Nord/Est
Grape:	100% pinot grigio
Yield pro hectar:	5 tonnes

**Cellar:**

In order to extract the colour from the skins and obtain the copper hue without damaging the product's pleasantness with overly bitter notes, we carried out a pre-fermentation cold maceration in a nitrogen saturated environment.

Although very expensive, using nitrogen has allowed us to eliminate the use of chemical preservatives during the delicate phase of contact with the skins and allowed us to maintain extended contact between must and grapes without oxidative processes.

During the four days of contact, the absence of fermentation activity and the consequent lack of alcohol in the must allowed us to very gently extract from the berries.

Before proceeding with the separation from the skin the temperature was raised so that fermentation began and the yeast activity protected the structure and colour of the product. This prevented the pleasant notes of strawberry and tropical fruit from being lost and oxidised during racking.

The fermentation was then carried out at low temperature for 12 days so that our yeasts processed all the aromatic compounds naturally present in the grapes and developed that magnificent sensation of volume and tactile harmony that gives us this interpretation of a company *crm*.

**Analitics data:**

Total alcol:	12,65%
Residual sugar:	0,4 g/l
Total acidity:	5,72 g/l
Total dry extract:	22,5 g/l
SO <sub>2</sub> :	93 mg/l

**Tasting notes:****Color:**

Copper hue with brik red reflections

**Nose:**

Notes of strawberry and freshly picked tropical fruits.

**Bocca:**

Full bodied, pronounced volume, good flavor and fragrant character. Very long, mineral, composed and balanced.

