



# SIRCH



## PINOT GRIGIO *Ramato* Friuli Colli Orientali DOC



“Behold the sun’s heat, which becometh wine, joined to the juice that from the vine distils.”

*Purgatory, XXV 77-78.*

Picture the Pinot Grigio Ramato as the sun of late summer, gracefully dipping into the earth at twilight, transforming into liquid red gold, wine, as it sets beyond the hills. It’s a symphony of nuances and colours, embodying the very essence of its origin.

*In crafting this wine, we’ve embraced a timeless tradition. Pinot Grigio - originally hailing from Burgundy but now celebrated worldwide in its straw-yellow variety - is brought to life through a process which involves the contact with grey coloured grape skins so as to obtain a coppery hue, reminiscent of the blush of a ripe onion.*

*Our Pinot Grigio Ramato is a testament to the beauty of tradition reimagined: it is a wine that yearns to be known as white yet carries the rich heritage of red grapes in its very soul.*

**Grape variety.** Pinot Grigio

**Designation of origin.** Friuli Colli Orientali DOC

**Soil.** Marl and sandstone from Eocene age.

**Training System.** Predominantly Friulian double inverted, Casarsa and Guyot.

**Harvest time.** When phenolic maturity is achieved.

**Vinification.** The fresh grapes, harvested early in the morning, are de-stemmed at of 10-12°C and submitted to a pellicular cold maceration followed by a gentle crushing. The must obtained undergoes a static decantation at low temperature, before starting fermentation in stainless steel tanks at controlled temperature of 16/18°C.

**Maturation.** At the end of fermentation, the wine rests for a few months on fine lees in the tanks with frequent batonnage. After this period, the wine is then bottled and left to rest in the cellar before being releasing for sale.

### Organoleptic description

**Color.** Amber colour with copper highlights.

**Nose.** Fresh and fruity aromas with a broad and crisp bouquet evoking juicy yellow exotic fruit, complemented by dried fruit spices (cinnamon, nutmeg).

**Taste.** Confirm the nose impressions, along with freshness, elegance and multi-faceted minerality.

**Food pairing.** It goes very well with shellfish and raw fish, also in more exotic variants such as sushi. Perfect as an aperitif.

**Serving temperature.** 12/14° C