

Attems Pinot Grigio

Collio, Friuli Venezia Giulia, Italy

2024



Technical Information

Style: Still, White

Varietal(s): 100% Pinot Grigio

ABV (%): 13

pH: 3.4

Residual Sugar (g/L): 1.2

Total Acidity(g/L): 5.1

Volatile Acidity(g/L): 0.29

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: No

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: Yes

Vineyard & Viticulture Practice

Attems Pinot Grigio 2024 comes from vineyards located between the plains and slopes in the Province of Gorizia, at an average altitude of 60 metres above sea level. The soils combine Eocene sandstone, naturally moist clay-rich soils and deep pebble-rich soils, giving balance between freshness, structure and texture. Vines are trained using spurred cordon and Guyot systems, planted at 5,500 vines per hectare, with plants dating from 2002. These varied sites support a complex and structured Friuli Pinot Grigio style.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8007425001249

Bottle Weight (g): 1210

Bottle Dimension (mm): H296, Dia81

Type of Closure: Microgranulated Cork

Case Size: 6X75CL

Case Weight (g): 7300

Case Dimension (mm): L260 x W180 x H310

Vintage Notes

Winter 2024 brought normal rainfall and moderate temperatures, which rose gradually until Pinot Grigio budbreak in early April. Late pruning delayed bud opening by around 10 days compared with the local average. Spring was mild, with initially above-average rainfall followed by fine weather and steady vine growth. Summer heat in June and July was moderated by useful rain. Less compact clusters and extended picking supported balance between sugar, acidity and aromatic.

Vinification

Harvest took place from the last ten days of August to the beginning of September. On arrival at the cellar, the grapes were gently pressed and the juice was left to settle for 24 to 48 hours. The clear must fermented at low temperature, between 15 and 17°C, for 15 days. Vinification took place in stainless steel and barriques, with barriques representing 10%. Malolactic fermentation was avoided, and the wine rested on fine lees, regularly resuspended.

Tasting Notes

Soft straw yellow in colour. The nose is fine and detailed, showing white plum, lime blossom and a touch of vanilla. The palate is complex and well balanced, combining citrus-driven acidity with a velvety structure. Light to medium-bodied, it offers freshness, texture and subtle creaminess from lees work and partial barrique vinification. The finish is clean, precise and persistent, with citrus and floral notes carrying through.

Food Pairing

Pair with seafood risotto, grilled prawns, smoked salmon, roast chicken, vegetable quiche, fresh cheeses, mushroom pasta, crab salad or light antipasti.