

# RAMÉ

PINOT GRIGIO



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**DESIGNATION**

Oltrepò Pavese Pinot Grigio DOC

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**GRAPE VARIETY**

100% Pinot Grigio

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**PRODUCTION AREA**

Oltrepò Pavese

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**VINEYARD AND SOIL**

The vineyards are located in Santa Giuletta and are characterized by clayey soil mainly. The average age of the vines is 30 years old, and the training system is *guyot*.

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**HARVEST PERIOD**

The grapes, having reached their full ripeness, are harvested and placed in boxes exclusively by a manual selection around the first decade of September.

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**WINEMAKING**

After de-stemming, a short maceration using inert gas in the press is done, and then a soft pressing. Fermentation occurs at a low controlled temperature in stainless steel tanks.

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**AGING**

Once the alcoholic fermentation is complete, about 20% of the mass is aged in second passage barriques for approximately 6 months during which frequent *bâtonnages* are done. The rest of the mass is held on the lees in stainless steel tanks for about 6 months until just prior to bottling, and then it rests for at least 2 months before release.

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**ORGANOLEPTIC CHARACTERISTICS**

Intense and luminous coppery color. The nose opens in a range of fruity and floral notes with hints of apple, pear, apricot, and acacia flowers, with a slightly sweet, almost honeyed finish. The palate is as sweet and soft as the nose. A light-bodied and elegant wine, with a round sip and a lingering finish, and a very light tannic final aftertaste.

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**FOOD PAIRINGS**

Excellent as an aperitif and as pairing for light appetizers, raw fish, and light cheeses. Perfect with risotto and main courses based on fish and white meats.

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