



**antonutti**  
Vini dal 1921



## Pinot Grigio “Ramato” (Copper-Hued)

Doc Friuli Grave



### GRAPE VARIETY

100% Pinot Grigio



### SOIL

Alluvial and pebbly plain, North-Western Friuli region



### GRAPE GROWING

Guyot training system with a vine density of 4,500 vines/ha and a yield of 90/100 q of grapes/ha



### VINIFICATION

Soft pressing of grapes and cold maceration at 6°-8° C for some hours. Fermentation with selected yeasts. Maturation in stainless steel tanks. Bottle ageing



### ALCOHOL - TOTAL ACIDITY

13.5% vol. / 5. 20g/L



### TASTING NOTES

Fresh fruit-driven notes followed by tanginess and lively fresh tasting



### SERVING TEMPERATURE

10° – 12° C



### AGEING POTENTIAL

3/4 years or more if stored in ideal conditions



### BOTTLE SIZE

0.75 - 0. 375 L

Casa Vinicola E. Antonutti  
Via D'Antoni 21 - 33037 Pasian di Prato (Udine) Italy  
T. +39.0432.662001 / F. +39.0432.662002 / E. [info@antonuttivini.it](mailto:info@antonuttivini.it)  
[www.antonuttivini.it](http://www.antonuttivini.it)

