

# Rame

## WINEMAKING TECHNIQUE

Hand picked, the Pinot grapes are macerated on the skins for a sufficient time to give the wine a coppery color. Next, the fermentation takes place in steel tanks at controlled temperature. The Refosco dal Peduncolo Rosso grapes are instead harvested in boxes to avoid any mashing, then gently destemmed and left to macerate for an "instant" before soft pressing. The short permanence of the musts on the skins leaves the wine a delicate rosé color. The fermentation in steel follows.

## WINE

Characteristic copper color with pink highlights. Intense bouquet of citrus fruit with delicate mineral aromas. Dry, well balanced, flavoured and savoury palate.

## SUGGESTIONS

Storage: lay bottle down in a dark, dry environment at 15 °C.

Serving suggestions: mediterranean pastas, white meat dishes, grilled or baked fish. Also ideal as an aperitif.

Serve at 10°C in a Riedel "Vinum" Chardonnay glass or similar.

## BASE VARIETY

Pinot and Refosco d.p.r.  
vinified in rose

## PRODUCTION ZONE

IGT Venezia Giulia

## TERRITORY OF PRODUCTION

Lowland of the Region

## YIELD

90-100 quintals per hectare

## TRAINING SYSTEMS

Cappuccina (double arched cane), cordon spur and Guyot

## PLANTING DENSITY

From 4,000 to 4,500  
vine/hectar

## HARVEST PERIOD

September

## ALCOHOL CONTENT

About 12.5 % vol.



Serving  
temperature:  
10 °C

