



# BUTUSSI

## MADONNA D'AIUTO

Pinot Grigio *Ramato*

HARVEST: 2019

Denominazione di Origine Controllata

## Friuli Colli Orientali



### SOIL:

Hilly bottom with southwest exposure, Of alluvial colluvial origin. Composed of marl at depth and superficial limestone. During the summer period, the descending currents from the alps that channel into this bottom, create temperature ranges of more than twenty degrees between day and night

### HARVEST:

Manual, the harvest time is visually evaluated when the grapes reach optimal ripeness, which in this area, is delayed by a few days compared to the territorial average.

### VINIFICATION:

The grapes are destemmed and left to macerate with the skins until spontaneous indigenous fermentation starts. During fermentation, manual punching-down is carried out daily until the natural conclusion of fermentation. Pressing is by traditional press, modified to work at low pressure. After a 24-hour static settling, it is sent still turbid inside 700-liter traditional Friulian oak barrels for 8-10 months of maturation.

Bottling usually takes place during the last quarter of the moon following Easter.

### BOTTLE AGING:

12 MONTHS, usually the release coincides with the Easter of the year following bottling

### NUMBER OF BOTTLES PRODUCED ANNUALLY:

Only the best vintages become part of this selection, in the 2018 vintage 1298 bottles of 0.75 l were produced

### WINE CHARACTERISTICS:

Its color is "RAMATO" intense, of the copper metal from which it takes its name or Onion Peel.

On the nose orange blossom and jasmine, apple and pear, with a finish of small red fruits.

On the sip it enters slender but firm with a strong mineral and saline component, great taste-olfactory correspondence, with a dry finish and very long persistence.

Wine of great gastronomic versatility, appetizers, soups, risottos, but also fish, and white meats.

### SERVING TEMPERATURE: 12 - 14° C

#### BOTTLES PRODUCED:

2019 vintage  
1996 0.75l bottles

VINEYARD: 100% Pinot Grigio  
YEAR OF INSTALLATION: 2004  
PARTICIPLE: Sheet 4 Parcel 297 HECTARE  
VARIES VECTED: 0.7454 GRAPE  
VARIETIES/HEctare: 4400  
YIELD PER HECTARE: 55-60 HL/ha  
FARMING SYSTEM: Cappuccina

#### ANALYTICAL DATA.

TOTAL ACIDITY: g/l 4.920  
SUGARS: g/l 0.3  
TOTAL ALCOHOL: vol 13.05  
DRY EXTRACT: g/l 21.60