BUTUSSI

MADONNA D'AIUTO

Pinot Grigio *Ramato*

VINTAGE: 2020

PROTECTED DESIGNATION OF ORIGIN

Friuli Colli Orientali



TERRAIN: hilly terrain with south-west exposure, of alluvial colluvial origin. Composed of marls in depth and limestone on the surface.

During the summer period, the descending currents from the Alps that channel into this bottom create temperature excursions of more than twenty degrees between day and night.

HARVEST: manual, the harvest time is assessed visually when the grapes reach optimal ripeness, which in this area, is a few days later than the territorial average.

WINEMAKING: the grapes are destemmed and left to macerate with the skins until the spontaneous indigenous fermentation starts. During fermentation, manual punching-down is carried out daily until the natural conclusion of fermentation. Pressing is with a traditional press, modified to work at low pressure. After a 24-hour static decantation, it is sent still turbid inside 700 litre traditional Friulian oak casks for 8-10 months of maturation.
Bottling usually takes place during the last quarter of the moon following Easter.

BOTTLE AGEING: 12 months, usually coinciding with the Easter of the year following bottling.

NUMBER OF BOTTLES PRODUCED PER YEAR: only the best vintages become part of this selection; 1298 bottles of 0.75 l were produced in the 2020 vintage.

CHARATERISTICS OF THE WINE:
its colour is intense 'RAMATO', of the copper metal from which it takes its name or Onion Skin.
On the nose orange blossom and jasmine, apple and pear, with a finish of small red fruits.
On the palate it enters slender but decisive with a strong mineral and saline component, a great olfactory correspondence, with a dry finish and very long persistence.
A wine of great gastronomic versatility, appetisers, soups, risotti, but also fish and white meats.

SERVING TEMPERATURE: 12 - 14° C

BOTTLES PRODUCED:
Vintage 2020

1996 bottles 0,75l

TYPE OF GRAPE:	Pinot Grigio 100%
YEAR OF IMPLANTATION:	2004
PLOT:	Paper 4 Particle 297
HECTARS OF VINEYARD:	0,7454
VINE/HECTAR:	4400
YIELD PER HECTAR:	55 - 60 HL / ha
BREEDING:	Cappuccina

ANALYTICAL DATA

TOTAL ACIDITY:	g/l 4,970
SUGAR:	g/l 0.2
TOTAL ALCOOL:	Vol 12.72
DRY EXTRACT:	g/l 21,10