



# BUTUSSI

## PINOT GRIGIO RAMATO

HARVEST: 2022

Denominazione di Origine Controllata  
Friuli Colli Orientali



### SOIL:

Hilly bottom, consisting of marl and sandstone stratified in depth and colluvial on the surface

### HARVEST:

Manual, the harvest time is visually assessed when the grapes reach optimal ripeness, which in this area occurs around the second decade of September.

### VINIFICATION:

A small part (25 percent) is vinified in white; a part about 40 percent is placed in cold maceration for 36 hours, for a greater extraction of the rosé part. For both a soft pressing and a start with indigenous fermentation aided then in the middle by the addition of a small amount of selected yeast to complete fermentation. The remainder of the grapes are pressed, cooled to 7 degrees and left to macerate until the indigenous fermentation begins (normally 5 to 6 days). The macerate is placed in a press and pressed at minimum pressure, and the resulting must continues its fermentation in traditional, unroasted oak barrels of 60 HL capacity. One month before bottling, the three different vinifications are combined to form a single wine.

### AGING:

50% in steel casks and 50% in oak barrels for a total of 6-8 months.

### WINE CHARACTERISTICS:

Coppery color;

The nose is reminiscent of wild flowers, fresh fruit and small red berries of underbrush.

Dry, velvety palate with great character and persistence. It goes well with fish appetizers, raw fish, shellfish even grilled to white meats.

### SERVING TEMPERATURE: 10 - 12° C

BOTTLES PRODUCED:  
10.600

VINEYARD:	Pinot Grigio 100%
PLANTING YEAR:	1984-1978-2004
VINES/HECTARE:	4400
YIELD PER HECTARE:	55- 60 HL/ha
VINEYARD SYSTEM:	cappuccina

#### ANALYTICAL DATA.

TOTAL ACIDITY:	4.98 g/l
SUGARS:	0.30 g/l
TOTAL ALCOHOL:	13.75 vol
DRY EXTRACT:	19.70 g/l
TOTAL SULPHITES	78.00 mg/l

limit of sulfites in Organic:	150.00 mg/l
limit of sulfites in Biodynamic	90.00 mg/l