BUTUSSI

PINOT GRIGIO RAMATO

VINTAGE: 2025

Protected Designation of Origin

Friuli Colli Orientali



TERRAIN

Hilly terrain, composed of marl and stratified sandstone in depth, with colluvial deposits on the surface.

HARVEST

Manual harvesting. The harvest period is determined visually, based on the optimal ripeness of the grapes, which in this area typically occurs around the second decade of September.

VINIFICATION

A small portion (25%) is vinified as a white wine; around 40% undergoes cold maceration for 36 hours to enhance the extraction of rosé characteristics. For both, a gentle pressing is carried out, followed by fermentation that starts with indigenous yeasts and is later supported mid-way through by the addition of a small amount of selected yeast to complete the process.
The remaining grapes are crushed, cooled to 7°C, and left to macerate until the beginning of spontaneous fermentation (usually after 5 to 6 days). The macerated grapes are then pressed using minimal pressure, and the resulting must continues fermenting in traditional, untoasted oak barrels with a capacity of 60 hectoliters. One month before bottling, the three different vinification batches are blended to form a single wine.

AGING

50% in stainless steel tanks and 50% in oak barrels, for a total duration of 6–8 months.

WINE CHARACTERISTICS

Coppery color;
on the nose, it recalls wildflowers, fresh fruit, and small red berries from the underbrush.
On the palate, it is dry, velvety, with great character and persistence.
It pairs well with seafood appetizers, raw fish, grilled shellfish, and even white meats.

SERVING TEMPERATURE: 10 – 12° C

BOTTLES PRODUCED ANNUALLY:	
13 200	0,75 l Bottles
70	1,5 l Magnum
6	3 l Jeroboam

TYPE OF GRAPE:	Pinot Grigio 100%
YEAR OF IMPLANTATION:	1984-1978-2004
VINE7HECTAR:	4400
YELD PER HECTAR:	55- 60 HL / ha
BREEDING:	cappuccina

ANALYTICAL DATA

TOTAL ACIDITY:	g/l 4.50
SUGARS:	g/l 0.27
TOTALE ALCOHOL:	Vol 12.61
DRY EXTRACT:	g/l 18.00
TOTAL SULPHITES:	mg/l 83,00

Sulphite limits in Organic Wines: mg/l 150,00
Sulphite limits in Biodynamic wines: mg/l 90.00