

Italian wines in the world: Colmello di Grotta's Pinot Grigio Ramato

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Pinot Grigio Ramato DOP Collio 2018

Color: Copper red

Year of production: 2018

Price: 12.50 euros

Annual production: 1,200 bottles

Appellation: DOP

Aging: 12 months in amphora and steel

Grapes: 100% Pinot Grigio

Friuli Venezia Giulia is an unique wine region in the Italian panorama where to find complex and diverse habitats. Embraced by the Alps mountains and touched by the winds, it is a crossroads of timeless cultures, border stories and cultural contaminations, including enological ones.

Colmello di Grotta's winery consists of 21 total hectares, of

which 15 are vineyards, whose diversity of soils is truly unique in its mineral composition. Here the well-known Pinot Grigio is born, and the one proposed by Colmello di Grotta has characteristics of excellent complexity, it's powerful in expressiveness and envelopment, with a floral contribution to the nose of orange blossom, white wisteria and notes of daisy, which then evolves into notes of apricot and white melon. A "crunchy" Pinot Grigio, fresh and enveloping, with an interesting aromatic correspondence where williams pear and tropical fruit arrive. Persistent finish with citrus aftertaste, this Pinot Grigio enriches an aperitif with friends even if it best animates fish courses of the nearby Adriatic lagoon with grilled vegetables creating a contrast that Pinot Grigio will be able to blend with its pleasant harmonies.

Company Profile

Colmello di Grotta was founded in 1965 in Farra d'Isonzo (GO) as a winery producing wines of excellence at the Hotel Bauer in Venice, a historic symbol of luxury hospitality in the Lagoon. The Company has been run for three generations, starting with its founder Luciana Bennati, and then to his daughter Francesca Bortolotto now assisted by her daughter Olimpia Possati. The vineyards cover about 21 hectares, of which about 15 vines mainly with white and grey grapes, in less part with red berry, for an average annual production of about 60 thousand bottles. A unique feature of the winery is to be crossed by the border separating the Collio DOP from the DOP Isonzo del Friuli; it is not a purely administrative distinction, in fact the land of Collio, they are completely different from the alluvial ones of the Isonzo, more compact. The wines are therefore characterized by very different personalities, but characterized by common denominators that trace the production philosophy in an unequivocal way: maximum attention to quality in full respect of the environment. The winery is now in the conversion phase to certify the production as organic, but we already work in a much more

radical way in total respect of the land, the vineyards and the territory that hosts us. Our wines are characterized by a marked minerality and freshness, characteristics that we try to protect and enhance to the maximum without subjecting to any kind of aging in wood our whites, privileging amphorae microporous ceramic techniques of the latest generation: our wines must not taste of wood, but of berries and fresh and lively flowers. The electricity used on the farm derives exclusively from renewable sources.

Colmello di Grotta

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