



ORANGE FROM THE BASEMENT

PINOT GRIGIO DOC DELLE VENEZIE

Ramato Dry Wine 2020

SECRETS FROM THE BASEMENT OF ALBINO ARMANI

Funky and inspiring wines from old vinification techniques with a modern twist. Thanks to a long maceration on the skins, this Pinot grigio boasts a full body and intense notes of mature pear, orange peel and grapefruit. The wine owes its beautiful pink gold color to the skins of the Pinot grigio grape.

Grape variety: Pinot Grigio.

Production area: our vineyards located between the regions Veneto and Trentino.

Soil composition: alluvial, rich of pebbles and stones.

Growing system: pergola and guyot.

Vinification: the grapes are carefully selected in the vineyard, quickly conveyed to the winery, destemmed and gently crushed. The juice ferments with the skins in temperature-controlled stainless steel tanks. Pumping over is carried out daily in order to extract aromas and the typical copper color of Pinot Grigio from the skins. The ageing takes place partly in stainless steel tanks and partly in tonneaux.

Food pairing: This orange wine is complex and structured, with good freshness and savoriness. Excellent paired with meat, including spicy dishes and with oriental cuisine.

Service temperature: 10-12°C.

Suggested glass: 