

Pinot Grigio Ramat

Jermann

Producer:	Jermann	Grapes:	100% Pinot Grigio
Region:	Friuli-Venezia Giulia, Italy	Style:	Ramato (Skin-Contact)
Aging:	6 months on lees in stainless steel tanks, followed by bottle aging	Acidity:	Bright and crisp
Body:	Medium-to-Full Bodied	Finish:	Bone-dry, mineral

About the Wine

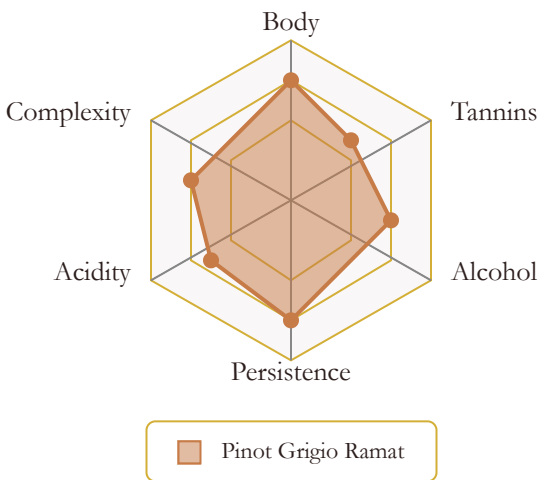
This is a distinctive Pinot Grigio that gets its unique pale salmon-copper hue from a brief period of skin contact during fermentation. The term "Ramato" refers to this "ramato" style, which adds complexity and texture far beyond a typical white Pinot Grigio. The result is a wine with a pure, zippy character and a bone-dry finish.

Ideal Food Pairings

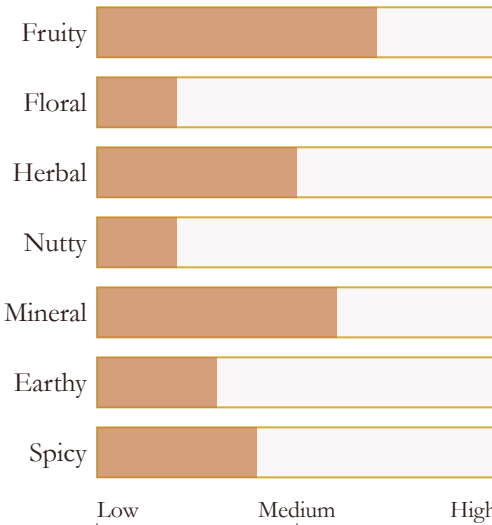
Pairs well with fresh fish, shellfish, white meats, and light pasta dishes. Its texture and mineral finish also make it a great match for charcuterie and mild cheeses.

Organoleptic Profile

Body and Structure



Aromatic Profile



Tasting Notes

Visual

A distinctive pale salmon-copper hue, typical of the "ramato" style, resulting from brief skin contact.

Olfactory

Complex aromas of white cherries, nectarines, chalk, and fresh herbs, with a pure and expressive bouquet.

Gustatory

Textured and medium-to-full-bodied. Flavors of nectarines, crushed stones, and herbs lead to a clean, pithy, and mineral finish. Bright, crisp acidity keeps it lively.