



EMPSON & CO.
Experience Italy in a Wine glass



Pinot Grigio Vigneti delle Dolomiti RAMATO IGT

Lagaria Ramato is a unique rosé made from Pinot Grigio. Its coppery color comes from short maceration on their rosy skins. This maceration also lends itself to an interesting aromatic profile featuring notes of acacia, pear and citrus. The vineyards for this wine are located among gentle hills combined with steep, rugged slopes. The clean air, bright sunlight and daytime heat typical to the area give way to a cool breeze that picks up overnight and favor extreme quality and elegance. Once the grapes have reached peak ripeness, they are harvested by hand and brought to the cellar in small crates. They are destemmed and left to cold macerate on their skins to achieve the coppery color. Fermentation takes place in stainless steel tanks. After the first racking the wine is left on its noble lees and then bottled. Vigneti delle Dolomiti IGT can be made in Trentino Alto Adige or Veneto and can be made with many different grapes and in many different forms (red, white, rosé, sparkling and sweet) as long as it's made in the specific production zone (2,853 acres). It was introduced as an IGT in 1997, but its production - strongly linked to local history and tradition - goes back centuries.

Wine exported to: Hong Kong, Bermuda, Canada, USA, Singapore, Puerto Rico

Most recent awards

VINOUS: 95

JAMES SUCKLING: 90

WINE SPECTATOR: 93

KERIN O'KEEFE: 100 Top 100

WINE ADVOCATE: 95

DECANTER: 98

WINE ENTHUSIAST: 99

WINE & SPRITS: 94



Winemaking and Aging

Grape Varieties: 100% Pinot Grigio

Fermentation container: Stainless steel

Length of alcoholic fermentation: 10 days

Type of yeast: Selected yeast

Fermentation temperature: 15-17 °C (59-62.6 °F)

Maceration technique: Cold

Length of maceration: a few hours

Malolactic fermentation: no

Fining agent: Bentonite

Aging containers: Stainless steel

Bottling period: Spring

Aging before bottling: A few months on its fine lees

Closure: Screwcap



Organic: No

Vineyard location: Surrounded by the Dolomites, the vineyards are situated in Northern Italy, in the area of the provinces of Trento and Bolzano;

Soil composition: Calcareous clay and sand

Vine training: Guyot and Pergola trentina

Altitude: 200-500 (656-1,640 feet) above sea level

Vine density: 3,500 - 4,000

Yield: 6.6 per vine

Exposure: Southwestern

Age of vines: 5-25 years old

Time of harvest: Early September

Total yearly production (in bottles): 36,000 bottles

Tasting Notes and Food Pairings

Tasting notes: Pale rosé in color, fruity and floral on the nose, with hints of pear and acacia blossoms. Dry and delicate on the palate, well balanced, with a pleasant fresh note.

Serving temperature: Best served at 10-12 °C (50- 53.6 °F).

Food pairings: Excellent as an aperitif, or served with grilled fish, white meat and light dishes.

Aging potential: 1-2 years

Alcohol: 12,5% alcohol by volume, dry extract: 21,75 g/l,
total acidity: 5.15 g/l; residual sugar: 2 g/l; pH 3.4

Winemaker: Franco Bernabei

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