

PINOT GRIGIO RAMATO

Produced with love and passion from sun-kissed vineyards owned by Fantinel family in Friuli Venezia Giulia, where the peculiar microclimate and the precious terroir guarantee premium quality wines.



Mary J Blige

The name SUN GODDESS evokes powerful childhood memories that I carry with me today. I've always loved the sun, and as a child I always tried to capture the sun's warmth and energy. It was magical to me, and it's with that spirit, that my sister began calling me "Sun Goddess"

"Sun Goddess" immediately struck me as the perfect name as it connects my real life, conveys the connection between nature, and the personality of wines I enjoy the most, combined with my style and that of Fantinel.

The bouquet is intense and complex, with hints of fruits (peach, melon and berries). On the palate it is round, with a pleasant acidity, soft tannins and a finish rich in mineral sensations. With origins in Italy's northeastern province of Friuli Venezia Giulia, Ramato (Italian for "auburn" or "copper") wines are produced by macerating Pinot Grigio grape must with its skins. The skins' pink hue gives the wines color from a semi-pale pink to dark orange, depending on maceration time.



TECHNICAL NOTES

Grapes: Pinot Grigio (100%)

Origin: Friuli DOC – Estate in Tauriano – Spilimbergo (PN – Italy)

Soil: gravel

Altitude: 393 ft in the foothills of the Dolomite mountains

Exposure: south-facing

Vineyards' average age: 25 years

Training system: Guyot

Vines per hectare: 5.000

Yield per hectare: 13 tons

Harvest: the best grapes are selected and hand-picked at the moment of perfect ripeness, normally at the beginning of September.

Vinification: short maceration (contact with the skins for some hours at cold temperatures – 46-50°F) followed by fermentation via natural yeast in temperature controlled stainless steel tanks at 64°F. The wine matures in steel tanks for 4 months.

Appearance: pale pink.

Nose: elegant and complex, with hints of peach, melon, blackberries and earthy notes.

Palate: round with a crisp acidity and a clean finish.

Alcohol: 12.5% vol.

Total acidity: 5.40 g/l

Ph: 3.28

Sugar content: dry

Ideal serving temperature: 10-12°C

Pairings: perfect for aperitif / sipping time but also very food-friendly. Particularly, it goes excellently with hors d'oeuvres, charcuterie, soups and risottos.

Fantinel

www.sungoddesswines.com