

ILRAMATO PINOT GRIGIO

"For the wine lover, who wants more from Pinot Grigio"



Story

Il Ramato's name is pun, where the key is the division of the name on the label into two lines. Ramato means copper and amato means beloved. Il Ramato is not a traditional orange wine, but its own style, which combines the old way of using shell contact in the production of wine with the freshness of modern wine. The Pinot Grigio grapes in this wine come from the Friuli region and their skins are rich in colour-forming anthocyanins. The mature grapes are stripped of rachis and allowed to macerate at low temperature, which gives the wine its fabulous colour. The wine finally matures in oak tanks.

Producer

Gino Scarbolo learned winemaking as a sharecropper in the 1940s. The move to Lauzacco in the 1950s turned him into an independent winegrower, bringing with it the responsibility of self-reliance and the blessing of a tractor. Following the same tractor tracks is Valter Scarbolo, whose studies in vine cultivation and winemaking elevated the family's efforts to a new level in the 1980s. The next generation of the family is actively involved with energy and understanding. The family describes its wine philosophy using wheels that must keep turning every day, growing and improving their path. Stylized half-wheels also adorn the labels of their wines. The land is only as good as the hand that tends to it. The family's favorite child is the Pinot Grigio grape variety, which isn't white despite being accustomed to seeing wines made from this grape as almost colorless. Skin contact extracts color, flavor, and texture from the grape, paying homage to an old way of winemaking. Tradition, however, isn't a sacred concept; rather, everything should be done to improve. "It's not enough for us to make the best wine we can – we want to make something we believe in," says Valter Scarbolo.



COLOR Light copper

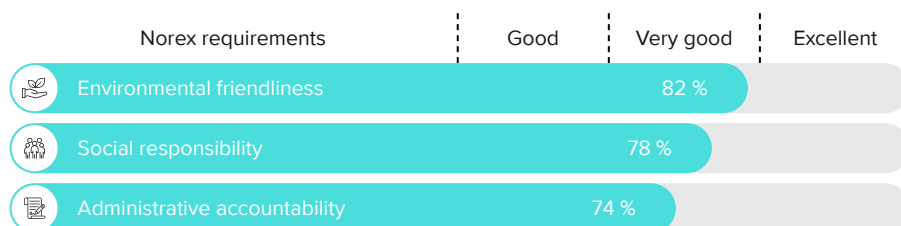
AROMA Fragrance rose hips, pomegranate, apple jam, apricot, soft leather, herbs and dry leaves

TASTE Dry, tasty fruity and intense. Pink grapefruit alternating in the mouth, red apple, tangerine peel, currants and apricot. Long finish, freshly acidic and mineral

TIPS FOR USE Intense fruitiness makes it a versatile food wine. It's suitable for a variety of appetisers, for air-dried ham and richly flavoured cold cuts, many fish dishes, for white meat and mild cheeses.

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| WINE TYPE | White wines | PACKAGE SIZE | 6 bottle(s) |
| GRAPES | Pinot Grigio 100% | BOTTLE CLOSING | Natural cork |
| MANUFACTURER | Scarbolo | BOTTLE SIZE | 0,75 l |
| ALCOHOL CONTENT | 14% | PRODUCT NUMBER | 258001 |
| SUGAR CONTENT | 0,3 g/l | | |

Norex Responsibility Indicator: Scarbolo



Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari

