



Pinot Grigio IGT Toscana Vintage 2015



Production area:

From the Orcia and Ombrone valleys alluvional terraces. Hilly vineyards with southern exposition. Average height above sea level of 250 meters.

Grapes:

Pinot Grigio. Manual harvest with rigorous selection of the bunches only in the early morning hours to avoid high temperatures.

Vinification:

Initial cold maceration at 8/10 C° followed by a soft pressing in to separate the clear juice. Fermentation for 10/12 days at temperatures between 16° and 18° C. Early bottling at the end of December.

MAIN FEATURES

Colour: Straw yellow with greenish hues.

Bouquet: Intense and floral, the citrus notes of the cultivar stand out.

Flavour: Fresh and aromatic wine, perfectly balanced by a refreshing acidity. Pleasant and persistent aftertaste.

Alcohol Content: 13,5%

Total acidity: 5,9 g/l

Serving Temperature: 10 – 12° C