

Pinot Grigio

vintage 2004 - Sant'Antimo D.O.C.



PRODUCTION AREA:

Montalcino (Siena), near the small village of Sant'Angelo in Colle.
Hilly vineyards with southern exposition

VINEYARD:

Average height above sea level of 250 meters

GRAPES:

Pinot Grigio.
Manual harvest with rigorous selection of the bunches. Vintage 2004 yield: 70 q/ha.

VINIFICATION:

The grapes were picked from 7th to 13th September, only in the early morning hours to avoid high temperatures. Soft pressing was followed by an overnight decanting of the juice to allow the settlement of rough impurities, at a temperature of 12 – 14°C, without any use of SO₂. The juice was then aerated a few times to remove the pink colour of this variety in a natural way. Fermentation took place for 20 days at temperatures between 18 and 22°C. Malolactic fermentation was only partially done. Early bottling at the beginning of february.

MAIN FEATURES

COLOUR:

Light straw yellow with greenish hues.

**ALCOHOL
CONTENT:**

12.4% vol

BOUQUET:

The typical floral freshness of this variety is enriched by an interesting pear note. Clean and inviting.

**TOTAL
ACIDITY LEVEL:**

5.2 g/l

TASTE:

The vivid and refreshing acidity is supported by a tasty and charming body. Long and inviting aftertaste.

**SERVING
TEMPERATURE:**

10-12° C