

Pinot Grigio

vintage 2007 - 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.
Vintage 2007 yield: 71 q/ha. Manual harvest with rigorous selection of the bunches.

VINIFICATION:

The grapes were picked from September 22nd to 23rd, 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 over 17 days at temperatures between 18 and 20°C. Malolactic fermentation was only partially done. Early bottling in the middle of February.

MAIN FEATURES

COLOUR:

Straw yellow with greenish hues.

BOUQUET:

Clean, deep and inviting. The typical floral freshness of this variety is enriched by a clear citrus note.

FLAVOUR:

Fresh, full and sapid. The richness of the ripe fruit is lengthened by the fresh acidity and ends un pleasant and long aftertaste..

ALCOHOL CONTENT:

13.0% vol

TOTAL ACIDITY LEVEL:

5.0 g/l

SERVING TEMPERATURE:

10-12° C