

Pinot Grigio

vintage 2010 - Sant'Antimo D.O.C.



PRODUCED AND BOTTLED

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 2010 yield: 85 q/ha. 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 in the end of December.

MAIN FEATURES

COLOUR:

Straw yellow with greenish hues.

**ALCOHOL
CONTENT:**

13.0% vol

BOUQUET:

Deep and beautifully aromatic. Pear and citrus notes stand out among the remarkable scents of the varietal fruit.

**TOTAL
ACIDITY LEVEL:**

5.3 g/l

FLAVOUR:

Inviting, full and sapid. It shows a remarkable freshness and a pleasant long aftertaste with fruit aromas.

PH:

3,32

**SERVING
TEMPERATURE:**

10-12° C