

## Pinot Grigio IGT Toscana Vintage 2018



### Production Area:

From the Orcia and Ombrone valleys alluvial 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 beginning of December.

## MAIN FEATURES

<b>Colour:</b>	Straw yellow with greenish hues.
<b>Bouquet:</b>	Pleasant and inviting, the notes of pear stand out in the floral aromatic bouquet.
<b>Flavour:</b>	Good structure, bright and silky with balanced acidity and a pleasant sapidity
<b>Alcohol Content:</b>	13 % vol.
<b>Total Acidity:</b>	5,7 g/l

*Serving temperature: 10°-12° C.*