



## Pinot Grigio IGT Toscana Vintage 2017

### 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>	Ample, complex and pleasantly fruited with the typical floral notes of the cultivar such pears and white peach.
<b>Flavour:</b>	Fresh and sapid wine provided with a pleasant acidity. Fruity and persistent aftertaste.
<b>Alcohol content:</b>	13.5 %
<b>Total acidity:</b>	5,2 g/l
<b>Serving temperature:</b>	10 – 12° C