



S.Antimo Pinot Grigio DOC

Vintage 2019

Organic



Production Area:

Col d'Orcia's own vineyards located on the hill overlooking the Orcia river. Three different vineyards planted on the hill facing South. 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 in order to preserve the aromas. □

MAIN FEATAURES

Colour:	Straw yellow with greenish hues.
Bouquet:	The nose reveals a pleasant and elegant fragrance with typical notes of white fruit, pear and hints of citrus.
Flavour:	Full and rich on the palate, flavourful with a nice acid freshness. It closes with a lingering finish.
Alcohol Content:	13,5 % vol.
Total Acidity:	5,4 g/l

