

Pinot Grigio Col d'Orcia

Vintage 2012



Estate bottled

Production Area: Alluvial terraces overlooking the Orcia and Ombrone rivers. Hilly vineyards facing South and South West. 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 end of December.

MAIN FEATURES

Colour: Straw yellow with greenish hues.

Bouquet: Deep and beautifully aromatic. The pleasant citrus notes enhance the remarkable floral scents typical of the varietal fruit.

Flavour: Full-bodied and elegant, perfectly balanced by a refreshing acidity. The aftertaste is sapid, pleasant and persistent.

Alcohol Content: 13,0 % vol.

Total Acidity: 5,3 g/l



Serving Temperature: 10 - 12° C