



S.Antimo Pinot Grigio DOC

Vintage 2018

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:	Complex and aromatic with a rich and fruity bouquet in which the notes of pear and white peach stand out.
Flavour:	The opening is complex, velvety and enveloping leading to a fresh, sapid and lasting aftertaste rich in aromas of citrus and white fruit
Alcohol Content:	12,5 % vol.
Total Acidity:	5,2 g/l

