



S.Antimo Pinot Grigio DOC

Vintage 2020

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 January in order to preserve the aromas.

MAIN FEATAURES

Colour:	Straw yellow with greenish hues.
Bouquet:	Intense, balanced and complex with the typical fruity notes of pear and golden apple complemented by white floral hints.
Flavour:	Full, deep and well balanced, the aftertaste is broad and persistent.
Alcohol Content:	13,5 % vol.
Total Acidity:	5,20 g/l

