



COL D'ORCIA
— MONTALCINO —

S. Antimo Pinot Grigio DOC

Vendemmia 2021

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 end of January in order to preserve the aromas.



MAIN FEATURES

Colour:	Straw yellow with greenish hues.
Bouquet:	Intense, ample and fruits. Scents of pear, apricot and white peach stand out.
Flavour:	The taste is full and harmonus, with good roundness leading to a savory and fruity aftertaste.
Alcohol content:	13,5%
Total acidity:	5,5 g/l

