



S.Antimo Pinot Grigio DOC

Vintage 2022

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 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:	Complex and fragrant. The gentle floral hints are highlighted by the typical fruit notes of the variety (among which pear and golden apple).
Flavour:	Full, intense and balanced. The taste is in harmony with a fresh acidity leading to a savory, pleasantly fruity aftertaste.
Alcohol Content:	13,5 % vol.
Total Acidity:	5,1 g/l

