

# Pinot Grigio

## vintage 2005 - Sant'Antimo D.O.C.



**PRODUCTION AREA:**

Montalcino (Siena), near the small village of Sant'Angelo in Colle. Hilly vineyards with southern exposition.

**VINEYARD:**

Average height above sea level of 250 meters

**GRAPES:**

Pinot Grigio.  
Vintage 2005 yield: 79 q/ha. Manual harvest with rigorous selection of the bunches.

**VINIFICATION:**

The grapes were picked from 29th to 31st August, only in the early morning hours to avoid high temperatures. Soft pressing was followed by an overnight decanting of the juice to allow the settlement of rough impurities, at a temperature of 12-14°C, without any use of SO<sub>2</sub>. The juice was then aerated a few times to remove the pink colour of this variety in a natural way. Fermentation took place over 15 days at temperatures between 18 and 20°C. Malolactic fermentation was only partially done. Early bottling in mid February.

### MAIN FEATURES

**COLOUR:**

Light straw yellow with greenish hues.

**ALCOHOL CONTENT:**

12.0% vol

**BOUQUET:**

The typical floral freshness of this variety is enriched by a clear citrus note. Clean and inviting.

**TOTAL ACIDITY LEVEL:**

4.7 g/l

**FLAVOUR:**

Full and important, yet fresh and airy. The richness is lengthened by the acid freshness and ends in an intriguing note of ripe pineapple and peach.

**SERVING TEMPERATURE:**

10-12° C