

Pinot Grigio

vintage 2006 - 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 2006 yield: 77 q/ha. Manual harvest with rigorous selection of the bunches.

VINIFICATION:

The grapes were picked from September 7 to 13, 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 SO₂. 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 at the end of January.

MAIN FEATURES

COLOUR:

Straw yellow
with greenish hues.

**ALCOHOL
CONTENT:**

13.0% vol

BOUQUET:

Releases, strongly, all the inviting characteristics of this noble variety, picked at its optimal ripeness: hawthorn, pineapple, pear and citrus.

**TOTAL
ACIDITY LEVEL:**

4.8 g/l

FLAVOUR:

The full and sapid body is perfectly e balanced by a refreshing acidity and leads to an intriguing and persistent aftertaste.

**SERVING
TEMPERATURE:**

10-12° C