



Pinot Grigio Sant'Antimo DOC "Organic" Vintage 2015



Production area:

Col d'Orcia's own vineyard 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:

The grapes are cooled at 8/10 C° and then undergo a soft pressing to separate the clear juice. Fermentation for 10/12 days at temperatures between 16° and 18° C. Early bottling at the end of December in order to preserve the freshness of the aromas.

MAIN FEATURES

Colour: Straw yellow with green hues.

Bouquet: Ample complex and aromatic. The typical floral fruity scents of the grape variety are enhanced by the citrus, pear and peach fruit aromas.

Flavour: Full-bodied, fresh and charming, with good acidity. Fruity, savory and persistent aftertaste.

Alcohol: 13.5%

Total acidity: 5,0 g/l

Serving Temperature: 10 – 12° C

