



COL D'ORCIA
— MONTALCINO —



Pinot Grigio **S. Antimo DOC** *“Organic”* **Vintage 2016**

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 beginning of December in order to preserve the aromas.

MAIN FEATAURES

Colour:	Straw yellow with greenish hues.
Bouquet:	Ample and inviting. The typical floral fruity scents of the grape variety are evident.
Flavour:	Full-bodied, intense good acidity, well balanced with the ripe fruits aromas. Sapid and persistent aftertaste.
Alcohol Content:	13,5 % vol.
Total Acidity:	5,2 g/l