



# Pinot Grigio S. Antimo DOC “Organic” Vintage 2017



## 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 to preserve the aromas.

## MAIN FEATAURES

<b>Colour:</b>	Straw yellow with greenish hues.
<b>Bouquet:</b>	Intense and aromatic with hints of white juice fruit (pear) and white flower scents.
<b>Flavour:</b>	Fresh and elegant, the remarkable fruity note is well combined with a very agreeable flavor. Pleasant and lasting aftertaste.
<b>Alcohol Content:</b>	13,5 % vol.
<b>Total Acidity:</b>	5,2 g/l

