



Pinot Grigio IGT Toscana Vintage 2023

Production Area:

From the Orcia and Ombrone valleys alluvial terraces. Hilly vineyards with southern exposition. 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 to separate the clear juice. Fermentation for 10/12 days at temperatures between 16° and 18° C. Early bottling at the beginning of January.

MAIN FEATURES

Colour:

Straw yellow

Bouquet:

Intense and fragrant; the typical fruity notes of pear are highlighted by citrus notes and floral scents of white flowers.

Flavour:

Intense and balanced with fresh acidity. The aftertaste is pleasantly fruity and savory.

Alcohol content:

13%

Total acidity:

5,0 g/l

Serving temperature:

10 – 12° C

