



Pinot Grigio IGT Toscana Vendemmia 2024 Organic

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 with greenish hues.

Bouquet:

Intense, fruity and fragrant bouquet, with varietal notes of pear, golden apple and floral citrus fragrance.

Flavour:

On the palate the wine is full-bodied and savory; it has a pretty evident freshness that leads to a long fruity and balanced aftertaste,

Alcohol content:

12,5%

Total acidity:

5,10 gl

Serving temperature: 10 – 12° C

