



# Pinot Grigio IGT Toscana Vintage 2025 *Organic*

## Production Area:

Alluvial terraces overlooking the Orcia River and the Ombrone River. Hilly soils with south-facing exposure. Average altitude: 250 meters above sea level.

## Grapes:

Pinot Grigio. Hand-harvested with rigorous selection of the grape clusters during the early morning hours to avoid excessively high temperatures.

## Vinification:

Cold storage at 8–10°C, followed by gentle pressing with separation of the free-run juice. Fermentation for 10–12 days at a temperature of 16–18°C. Early bottling at the beginning of January.



## MAIN FEATURES

- Colour:** Straw yellow with greenish highlights.
- Bouquet:** Broad and complex, with intense citrus notes of grapefruit and passion fruit, alternating with floral hints of white flowers.
- Flavour:** On the palate it is full and intense, characterized by a savory quality and good acidic freshness. The finish is broad, fruity, and persistent.
- Alcohol:** 12,5 % vol.
- Total acidity:** 5,50 g/l
- Serving Temperature:** 10 – 12° C

