



Pinot Grigio IGT Toscana Vintage 2013



Production area:

From vineyards on Col d'Orcia's property 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 end of December.

MAIN FEATURES

Colour: Straw yellow with greenish hues.

Bouquet: Intense, ample and pleasantly fruity, the classic citrus notes of the cultivar stand out.

Flavour: Fresh and sapid wine, well balanced by a good acidity. The aftertaste is long and fruity.

Alcohol: 13,5%

Total acidity: 5,40 g/l

Serving Temperature: 10 – 12° C