

Pinot Grigio

vintage 2008 - Sant'Antimo D.O.C.



PRODUCED AND BOTTLED

PRODUCTION AREA:

Montalcino (Siena), near the small village of Sant'Angelo in Colle. Hilly vineyards with southern exposition.

VINEYARD:

Average height above sea level of 250 meters

GRAPES:

Pinot Grigio.
Vintage 2008 yield: 75 q/ha. Manual harvest with rigorous selection of the bunches.

VINIFICATION:

The grapes were picked from August 28th through September 4th, only in the early morning hours to avoid high temperatures. Soft pressing was followed by an overnight decanting of the juice to allow the settlement of rough impurities, at a temperature of 12-14°C, without any use of sulfites. The juice was then aerated a few times to remove the pink colour of this variety in a natural way. Fermentation took place during 17 days at temperatures between 18 and 20°C. Malolactic fermentation was only partially allowed. Early bottling in the end of January.

MAIN FEATURES

COLOUR:

Straw yellow
with greenish hues.

**ALCOHOL
CONTENT:**

13.0% vol

BOUQUET:

Remarkable scent of varietal fruit (pear,
hawthorn, pineapple and citrus fruits)
Clean, deep and inviting.

**TOTAL
ACIDITY LEVEL:**

5.0 g/l

FLAVOUR:

Outstanding richness thanks to its fresh
cleanness. The rich, complex body is perfectly
balanced by the acidity.

**SERVING
TEMPERATURE:**

10-12° C