

Pinot Grigio

vintage 2009- 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 2009 yield: 85 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 SO₂. The juice was then aerated a few times to remove in a natural way the pink colour of this variety. Fermentation took place during 17 days at temperatures between 18 and 20° C.
Early bottling in the end of January.

MAIN FEATURES

COLOUR:

Straw yellow with greenish hues.

**ALCOHOL
CONTENT:**

13.0% vol

BOUQUET:

Releases, strongly, the inviting characteristics of this cultivar: hawthorn, pear, citrus fruits and pineapple.

**TOTAL
ACIDITY LEVEL:**

5.3 g/l

FLAVOUR:

The full and sapid body is perfectly balanced by a refreshing acidity and leads to an intriguing and persistent aftertaste.

**SERVING
TEMPERATURE:**

10-12° C