



Pinot Grigio Sant'Antimo DOC “Organic” Vintage 2014

Production area:

Col d'Orcia's own vineyard 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: Deep and persistent, with the typical floral fruity scents of the grape variety.

Flavour: Full-bodied, sapid and charming with good acidity. Pleasant and persistent aftertaste.

Alcohol: 13.5%

Total acidity: 5,20 g/l

Serving Temperature: 10 – 12° C

