

Pinot Grigio

vintage 2011 - Sant'Antimo D.O.C.



PRODUCED AND BOTTLED

PRODUCTION AREA:

Montalcino (Siena), Sant'Angelo hill overlooking the Orcia river.
Hilly vineyards with southern exposition. Average height above sea level of 250 meters

GRAPES:

Pinot Grigio.
Vintage 2011 yield: 88 q/ha. 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.

**ALCOHOL
CONTENT:**

14% vol

BOUQUET:

Inviting and intense displays varietal aromas including citrus and peach well balanced with clear floral notes.

**TOTAL
ACIDITY LEVEL:**

5.3 g/l

FLAVOUR:

Sapid, full and persistent. Excellent balance between ripe fruits notes and the high acidity.

**SERVING
TEMPERATURE:**

10-12° C