



COL D'ORCIA
— MONTALCINO —



Pinot Grigio IGT Toscana Vintage 2016

Production Area:

From the Orcia and Ombrone valleys alluvial terraces. Hilly vineyards with southern exposition. 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 to separate the clear juice. Fermentation for 10/12 days at temperatures between 16° and 18° C. Early bottling at the beginning of December.

MAIN FEATURES

Colour:	Straw yellow with greenish hues.
Bouquet:	Intense and aromatic with the typical floral citrus notes of the cultivar.
Flavour:	Full, sapid and inviting provided with a pleasant acidity. Fruity and persistent aftertaste.
Alcohol content:	13.5%
Total acidity:	5,5 g/l
Serving temperature:	10 – 12° C