



San Angelo

Toscana IGT

2020

VARIETIES

Pinot Grigio from Estate vineyards

DESCRIPTION

A wine characterized by the typical fragrance of the Pinot Grigio variety with a classic Montalcino character.

The mild temperatures and the scarcity of rainfall in the winter, as well as then in the spring, led to an early growth development of the vines. In June, there was repeated rain with mild temperatures, which allowed for an impressive vegetative-productive balance of the vineyards. During the further months of summer, the warm temperatures and the sunny weather allowed for perfect veraison and ripening of the grapes. The harvest took place earlier than usual. The grapes were in perfect condition and, thanks to the good temperature ranges and the absence of rain, presented excellent aromatic profiles and good acidity.

Pale straw yellow color. On the nose, intense and floral aromas are accompanied by notes of apple, peach and citrus fruits, in a fresh and floral bouquet. In the mouth it is pleasantly balanced, the acidity blends well with a good sapidity. Long persistence.

This wine pairs well with light fish or white meat dishes.

TECHNICAL NOTES



Soil: area that develops on pebbles, silt, and sand, generating deep soils, with small skeletons.



Trellising: high Cordone



Fermentation: in temperature-controlled (13-15°C) stainless-steel tanks.



Alcohol: 13%



Suggested serving temperature: 10-12°C



Prima annata prodotta: 1982



AVAILABLE FORMATS:
0,75 l