



San Angelo

Toscana IGT

2018

VARIETIES

Pinot Grigio

DESCRIPTION

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

The growing season of 2018 was characterized by a particularly harsh winter, which delayed the start of the vegetative season, and then a summer that was initially cool and subsequently became warmer with quite a few rainfalls, a circumstance that allowed for having an excellent quality of white grapes.

Pale straw yellow color. The scents of pear, peach and citrus fruits meet to create an intense, floral and fruity fragrance. In the mouth it is pleasantly fresh, thanks to a balanced acidity.

This wine pairs well with light fish or white meat dishes, such as swordfish roulade or chicken in lemon sauce.

TECHNICAL NOTES



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

Aging: in stainless-steel tanks on the lees for around 2 months



Alcohol: 12,5%



Suggested serving temperature: 10-12°C



Prima annata prodotta: 1982



AVAILABLE FORMATS:
0,75 l