



San Angelo

Toscana IGT

2019

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 growing season of the 2019 vintage was marked by a particularly cold spring, which delayed the ripening process. Thanks to a rainy early summer and a sunny and windy August-September, the harvest resulted in very good quality results.

Pale straw yellow color. The scents of green apple, peach and citrus fruits meet to create an intense, floral and fresh fragrance. On the palate it is pleasantly fresh and mineral.

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 (13-16°C) stainless-steel tanks.



Alcohol: 12,5%



Suggested serving temperature: 10-12°C



Prima annata prodotta: 1982



AVAILABLE FORMATS:
0,75 l