



# San Angelo

Toscana IGT

2022

## 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 started at the usual time after a typical winter for our area, in which minimum temperatures dropped below zero for the first three months of the year. 2022 was characterized by a lack of rain: only 170 mm of precipitation was recorded, from winter to early spring season. In May, we recorded drought and higher temperatures than average. Then, we had scorching days in June, July and mid-August. This led to an early harvest of the white varieties. Thanks to the high ventilation of our vineyards during the hottest hours of the afternoon, the aromas and, most of all, the acidity were perfectly preserved.

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 for around 3 months



*Alcohol:* 12,5%



*Suggested serving temperature :* 10-12°C



*Prima annata prodotta:* 1982

AVAILABLE FORMATS:  
0,75 l