



San Angelo

Toscana IGT

2023

VARIETIES

Pinot Grigio from Estate vineyards.

DESCRIPTION

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

Winter was mild, with temperatures slightly higher than the seasonal averages. Episodes of cold return with some damage to budding characterized the first days of April.

The rainfall of the first four months of the year was slightly lower than the statistical data of recent years. In the months of May and June, the rainfall was extremely abundant, reaching two hundred millimeters of cumulative rain and twenty-eight days of rain out of sixty.

After the first summer months, providentially the climate has had a radical change with excellent sunshine and high temperatures. The Pinot Grigio harvest began in the last week of August.

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 fresh, savory, and persistent.

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