



San Angelo

Toscana IGT

2021

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 winter temperatures and low rainfall allowed the vines to begin the growing cycle within the standard timeframe. During the night of April 8, some vineyards were hit by a late frost, which delayed the phenological phases of the vines. However, thanks to mild temperatures and sunny days in the spring, the vines were able to regain their growth and production balance, reaching excellent ripening during the following months. The harvest began slightly later than usual, but the continuous ventilation and good temperature fluctuations in August and September allowed the grapes to develop excellent acidity with very interesting aromatic profiles.

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