

San Angelo

Toscana IGT

2025

VARIETIES

Pinot Grigio from Estate vineyards.

DESCRIPTION

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

A rainy start to spring favored the growth of the shoots and provided the soils with good water reserves. The early summer months were dry with temperatures well above average. From the last days of August and into the first days of September, significant rainfall interspersed with dry, sunny days prevented excessive ripening. The Pinot Grigio harvest began on the nineteenth of August.

Pale straw-yellow color. On the nose, intense floral aromas are accompanied by notes of apple, peach, and citrus fruits, in a harmonious bouquet. On the palate, 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, then resting on the lees for about 3 months.

Alcohol: 12,5%

Suggested serving temperature : 10-12°C

Prima annata prodotta: 1982

AVAILABLE FORMATS::
0,75 l