



IGT TOSCANA
PINOT GRIGIO
2025

The Vintage

The 2025 growing season was characterised by a cool, moderately rainy spring, with no significant disease pressure. At the end of June, temperatures approached 40°C (104°F), slowing berry growth and resulting in looser bunches. July was cool and wet, promoting rapid and even véraison, followed by excellent aromatic development throughout the ripening period. Brief heat peaks and hot winds in mid-August, followed by timely rainfall, did not compromise grape quality or ripening.

The white grape harvest took place during the final ten days of August. The resulting wines display remarkable aromatic purity, expressive fruit character and excellent balance, with freshness, vibrant acidity and a distinctive mineral finish.

Vinification and Ageing

The Pinot Grigio vineyards are planted on alluvial terraces overlooking the Orcia and Ombrone rivers, with a southern exposure at an average altitude of 250 metres (820 feet) above sea level.

The grapes are harvested during the coolest hours of the early morning to preserve their freshness, then immediately chilled at 8–10°C (46–50°F) before processing. Gentle pressing follows, with only the free-run juice selected for fermentation. Alcoholic fermentation lasts 10–12 days at a controlled temperature of 16–18°C (61–64°F). The wine is bottled in January to preserve its freshness, aromatic purity and varietal character.

Technical Data

Grape variety: Pinot Grigio

Alcohol: 12.5% vol

Total acidity: 5.5 g/L



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