



IGT TOSCANA
PINOT GRIGIO
2024

The Vintage

The 2024 vintage was characterised by an exceptionally wet spring, followed by a progressively warmer and more stable summer. Abundant spring rainfall encouraged vigorous vine growth, while the favourable weather during the summer ensured a steady and even ripening of the grapes. The result is a Pinot Grigio that displays freshness, vibrant aromatic expression and excellent balance.

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: 13.0% vol

Total acidity: 5.0 g/L



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