



COL D'ORCIA

IGT TOSCANA

PINOT GRIGIO

2022

The Vintage

Budbreak occurred at the end of the first week of April, with excellent bud fertility and a promising crop potential. April was mild and relatively dry, as was the first part of spring. From May through July, temperatures remained well above the seasonal average, resulting in some flower shatter and the development of smaller, looser bunches.

Rainfall between late July and mid-August, totalling approximately 130 mm, brought cooler daytime temperatures and significant day-to-night temperature variation. These conditions allowed the vines to regain balance during the final stages of ripening, promoting excellent aromatic development while preserving freshness and natural acidity. Harvest began slightly earlier than usual, in early September.

Technical Data

Grape variety: Pinot Grigio

Alcohol: 13.5% vol

Total acidity: 5.1 g/L

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.



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