



IGT TOSCANA  
**PINOT GRIGIO**  
2020

### The Vintage

The first part of winter was marked by abundant rainfall, followed by low temperatures throughout January and February, with light snowfall towards the end of the season. Spring progressed under typical seasonal conditions, with regular rainfall and moderate temperatures. Early summer was slightly wetter than usual, while the remaining summer months were warm, with a few welcome thunderstorms at the end of August.

The marked day-to-night temperature variation during September promoted slow and even grape ripening, enhancing aromatic intensity while preserving freshness and natural acidity, resulting in grapes of outstanding balance and purity.

### 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: 13.5% vol

Total acidity: 5.2 g/L



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