



IGT TOSCANA PINOT GRIGIO

2019

The Vintage

The growing season began with a mild winter, marked by low temperatures in January followed by rainfall during the second half of February. Spring was cool and wet, while June and July were predominantly sunny, interrupted only by one significant rainfall event. August brought temperatures in line with the seasonal average.

Thanks to the water reserves accumulated during the earlier months and the absence of prolonged heat extremes, the vine canopy remained healthy and fully functional throughout the growing season. These conditions promoted slow and even grape ripening, preserving freshness, aromatic expression and natural acidity.

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: 5.4 g/L



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