



COL D'ORCIA

IGT TOSCANA PINOT GRIGIO

2016

The Vintage

A mild winter brought an early start to the growing season, which was subsequently slowed by abundant spring rainfall, restoring vine development to its normal pace. From mid-June through the end of July, temperatures rose gradually, creating favourable conditions for vine growth. August was characterised by pronounced day-to-night temperature variation and an absence of rainfall, providing ideal conditions for the grapes to achieve optimal ripeness.

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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