



IGT TOSCANA PINOT GRIGIO

2017

The Vintage

The 2017 growing season was marked by prolonged drought and intense summer heat. Rainfall had been virtually absent since late 2016, while consistently high summer temperatures limited yields. A thunderstorm in mid-August, followed by cooler nights, restored favourable conditions for ripening, allowing the grapes to develop excellent aromatic intensity while preserving freshness 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: 5.2 g/L



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