



San Angelo

Toscana IGT

2024

VARIETIES

Pinot Grigio from Estate vineyards.

DESCRIPTION

A wine characterized by the typical fragrance of the Pinot Grigio variety with a classic Montalcino character.

The mild winter and an extraordinarily warm April slightly advanced bud break. The rainy months of May and June, with below-average temperatures, were followed by July and August with temperatures so high that they inhibited photosynthesis and delayed ripening. In the early days of September, temperatures suddenly dropped below average and were accompanied by frequent rains, which did not affect the quality of the grapes still to be harvested. The harvest of Pinot Grigio began on August 21.

Pale straw yellow color. On the nose, intense and floral aromas are accompanied by notes of apple, peach, and citrus fruits, in a fresh and floral bouquet. In the mouth, it is pleasantly fresh, savory, and persistent.

This wine pairs well with light fish or white meat dishes.

TECHNICAL NOTES



Soil: area that develops on pebbles, silt, and sand, generating deep soils, with small skeletons.



Trellising: high Cordone



Fermentation: in temperature-controlled (13-15°C) stainless-steel tanks, then resting on the lees for about 3 months.



Alcohol: 12,5%



Suggested serving temperature : 10-12°C



Prima annata prodotta: 1982



AVAILABLE FORMATS:
0.75 l