

PINOT GRIGIO

...Being in an area that, in the old days, has never favored the production of whites, used only to blend with the reds, as was done in our region to make a Chianti, using quantities of Tuscan Malvasia and Trebbiano, or locked in small barrels, pushed toward oxidation, to produce Vin Santo.

...Finding ourselves with one of the most mistreated grape varieties in the Italian viticulture scene as is the Pinot Grigio; a variety that generally loses acidity and freshness, planted in a plot that sees the sun from the first light of dawn until the last of the sunset.

What else could we do other than having infinite doubts, a deep disbelief and fear a re-grafting of a vineyard planted in 2010. Yet we waited and trusted the vineyard to express itself, we chose a white vinification, no skin contact, fermentation in steel and aging in cement.

We tried to be neutral as winemakers but assiduously present as vine growers, not sparing ourselves on any of the options that the biodynamic practice put at our disposal.

Today our Pinot Grigio speaks for itself, of how Tuscan it is, full, intense, dry and ironic. Surprisingly, it always kept that marked acidity that we thought we were losing and is taking us down new and uncharted paths, sparking the imagination of the winemakers within us.

... All the while reminding us that it lives not in the sunniest corner of the estate but in the one closest to the blue sky.

vintage 2016

- alcohol 14.12%
- total ac. 5.64 gr/l
- pH 3.23
- volatile ac. 0.41 gr/l
- free SO2 1 mg/l
- total SO2 13 mg/l

