

Tenuta Sant'Antonio
FAMIGLIA CASTAGNEDI



TELOS PINOT GRIGIO

PRODUCTION AREA

Municipality of Colognola ai Colli.

TYPE OF SOIL

Medium-textured with clay.

VINEYARD ALTITUDE

150 m a.s.l.

GRAPES

Pinot grigio 100%

AGE OF VINES

20 years.

TRAINING SYSTEM

Guyot.

VINE DENSITY

6,000 vines per ha.

YIELD

120 q. ha.

VINIFICATION

Destemming of grape clusters. Cold (8/9 °C), gentle **pressing** with pneumatic press in inert environment (no oxygen whatsoever). **Fermentation** at low temperature 14/15 °C without added sulphates or nitrate salts. **Batonnage** once a week until spring. Cold **stabilisation**.

AGEING

In stainless steel.

QUANTITY PRODUCED

30,000 bottles approx.

ORGANOLEPTIC EXAMINATION

Slightly copper colour with ash grey shades. Aroma of white flowers, such as jasmine and mayflower, pomegranate and citrus hints and a permanent light minerality. Soft and enveloping flavour, with good acidity and sapidity.

ALCOHOL

12,5 % Vol.

ACIDITY

5,7 g/l.

RESIDUAL SUGAR

5 g/l.

PAIRING

Delicate cold cuts such as Parma ham, raw fish and fish based soups and risottos, as well as white meat.

SERVING TEMPERATURE

10 °C - 12 °C.

AGEING POTENTIAL

3 - 5 years.