

# San Angelo Pinot Grigio Castello Banfi

Vintage Country of Origin Region Grape varieties 2018 Italy Tuscany Pinot Grigio

# Wine description

The grapes for this wine come from the vineyards on the estate around the castle. These are further south than typical Pinot Grigio plantings and to ensure a quick harvest the grapes are machine harvested and kept at low temperatures throughout the vinification.

### **Tasting note**

This Pinot Grigio is very fresh with pear, banana and fresh peach aromas. On the palate the wine is rich and full with honeyed notes.

### Vineyard information

Average vine age	8 to 15 years old
Elevation	280 metres
Soil composition	Sandy structure, yellowish-brown
Average yield (hl/ha)	125 hl/ha
Harvest type	Machine harvested
Environmental management	Sustainable

# Winemaking information

- De-stemmed Fermentation vessel Fermentation Maturation vessel Maturation time Finning/clarification Filtration
- Crushing Stainless steel tanks Temperature controlled Stainless steel tanks Ready to drink Bentonite 0.45 micron absolute membrane

# Wine Analysis

San Angelo

Pinot Grigio

TOSCANA

BANFI

Alcohol by volume12.44pH3.3Residual sugar (grams per litre)4.60 g/LAcidity (grams per litre)5.70 g/L