

## COL D'ORCIA

















### Pinot Grigio Biologico 2019

**\$25.15**

\* Suggested retail price



 Organic

	Product code	14664916
	Licensee price	\$21.87
	Format	6x750ml
	Listing type	Private import
	Status	Pre-Order
	Type of product	Still wine
	Country	Italy
	Regulated designation	Denominazione di origine controllata (DOC)
	Region	Tuscany
	Appellation	Sant'Antimo
	Varietal(s)	Pinot Grigio 100 %
	Alcohol percentage	13.5%
	Colour	White
	Sugar	Dry
	Closure type	Cork with plastic head
	À boire	Ready to drink



#### ABOUT THIS WINERY

Col d'Orcia literally means the hill overlooking the Orcia River. The Orcia River marks the South West border of the Brunello di Montalcino territory and the name of the farm is intrinsically linked to the physical location where the vineyards are planted. It is the mission of Col d'Orcia to produce the best possible wines that the exceptional combination of soil and climate of this part of Montalcino can achieve.

#### TASTING NOTES

Straw yellow, with greenish reflections, this pinot grigio is deep and very aromatic. Seductive, pleasant and sustained with floral scents typical of the fruits of the variety of grape. Full-bodied, fresh and full with good acidity, perfectly balanced, with notes of ripe fruit. Wine and food pairing: Sautéed mushrooms, fish, seafood, aperitif.

#### PRODUCTION NOTES