

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.