

Canapi Pinot Grigio

Terre Siciliane IGP

Grapes

100% Pinot Grigio. Pinot Grigio has been relatively recently introduced to Sicily, producing an interesting and unique style of this popular grape variety.

Vineyard area

The grapes are selected from north facing vineyards in the **Trapani province**. The microclimate offers the ideal conditions to ripen the grapes perfectly.

Harvest

The Pinot Grigio grapes are carefully **picked by hand in mid-August**, when they have **the perfect balance of crisp acidity**.

Vinification

The grapes are destemmed and very gently pressed in a pneumatic press. Prior to fermentation the juice is chilled to allow a natural separation of sediment and juice. After racking, selected yeasts are added to initiate the alcoholic fermentation. Fermentation takes place in temperature controlled conditions of 18°C in stainless steel tanks for approximately 10-15 days.

Tasting notes

Straw yellow in colour, this wine has an intense bouquet of **tropical and citrus fruits**. On the palate it is medium-bodied and perfectly balanced, **supple** and **refreshing**.

To serve

A versatile wine, which pairs well with **a great variety of dishes**, or is enjoyed on its own as an **aperitif**.

