

COLPASSO



PINOT GRIGIO TERRE SICILIANE IGP

GRAPES

100% Pinot Grigio

VINEYARD AREA

Around the Trapani area of western **Sicily** we have found some great sites for Pinot Grigio – yes, Pinot Grigio!

HARVEST

The grapes are carefully picked by hand in **mid-August**, when they have the perfect balance of 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. Colpasso Pinot Grigio has an **intense bouquet** of **tropical and citrus fruits**. On the palate it is medium-bodied and perfectly balanced, supple and refreshing. This is a **versatile wine**, pairing well with a great variety of dishes, or enjoyed on its own as an **aperitif**.

