



DEA DEL MARE

PINOT GRIGIO TERRE SICILIANE IGP

GRAPES

100% Pinot Grigio. Pinot Grigio has been recently introduced to Sicily, producing a very 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 perfect conditions to ripen the grapes.

HARVEST

The Pinot Grigio grapes are carefully picked by hand in mid-August, when the grapes are very crisp and have very good 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

Pale straw yellow with delicate greenish hues, Dea del Mare Pinot Grigio presents a graceful nose of tropical fruits and lemon peel, subtly framed by floral nuances. The palate is refined and balanced, offering crisp acidity and a gentle mineral edge that carries through to a fresh, persistent finish.

TO SERVE

A superb match for Mediterranean-inspired dishes such as grilled seafood, prawn risotto or courgette fritters. Also ideal served chilled as a stylish aperitif.

