

PINOT GRIGIO Terre Siciliane IGT



Grapes

100% Pinot Grigio



Vineyard area

Around the Trapani area, western **Sicily**.



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. DeNatile 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.

