



Pinot Grigio Terre Siciliane IGP

Grapes: 100% Pinot Grigio

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: straw yellow in colour. It 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.

