

TONNINO

AZIENDA VITIVINICOLA

PINOT GRIGIO

Variety: 100% Pinot Grigio

Appellation: Sicily “Terre Siciliane” I.G.P. – White Wine

Soil: Cultivated in Sicily in alluvial based soil. A gravelly terrain with a mix of limestone and sand that provides adequate amounts of carbonates and organic matter.

Grape output per hectare: 100-120 quintals

Farming System: Espalier with guyot pruning

Harvest: Grapes are harvested during the first 10 days of August, when they are fully ripe.

Winemaking: The grapes are de-stemmed at their full ripeness, crushed and cold macerated for a few hours with the specific purpose to enrich the must’s aromas characteristic of the grape and to achieve color stability. After fermenting for 15 days at a controlled temperature, the wine is then matured in stainless steel tanks for 2 months prior to being bottled.

Alcohol Content: 12% vol.

Characteristics: This exotic Pinot Grigio has a straw to pale gold color. It has a fresh and slightly floral bouquet with fruity notes of pear, green apple and white peaches. The palate is fresh, dry and fruity with notes of coriander and lime followed by a crisp finish.

Food Pairing: Goes well with light appetizers, risotto dishes, or pastas with clams or mussels. Should be served between 46-50° F.

Above Wines Special Selection

