

TONNINO

AZIENDA VITIVINICOLA

PINOT GRIGIO *Made with Organic Grapes*

Variety: 100% organically grown Pinot Grigio grapes

Appellation: Sicily “Terre Siciliane” IGP – White Wine

Alcohol Content: 12% vol.

Vineyard Area: Belice valley. 200-500 meters above sea level. Northeast facing slopes.

Soil: Relatively deep alluvium-based soils of medium texture with a mix of limestone and sand. Dark soils with an adequate amount of organic matter.

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

Winemaking: Grape skins are removed prior to fermentation. The must is treated oxidatively to achieve color stability. Thereafter, reductive handling and fermentation for 15 days between 55-59° F. Wine is then matured in stainless steel tanks for 2 months prior to being bottled.

Characteristics:

This wine has a fresh and slightly floral bouquet with notes of pear, green apple and peach. The palate is fresh, dry and savory with fruity notes. Pleasant and persistent followed by a crisp finish.

Food Pairing:

Goes well with light appetizers, crustaceans, raw fish, risotto dishes, pastas with clams or mussels. Should be served between 46-50° F.



Certified organic by Suolo e Salute srl Italy