



COSTA DI MEZZO

PINOT GRIGIO

TERRE SICILIANE IGP

VINTAGE 2023

Pinot grigio is among the most widely cultivated varieties in the world.

Ours, grown on the hillsides of Poggioreale, has Sicilian flair.

This variety acclimated well to the Belice Valley and the finished wine is precise, refreshing and brimming with notes of citrus and fresh flowers.

VITICULTURAL AREA

Poggioreale

VINEYARDS

Southwestern Sicily, Tenuta di Poggioreale and bordering territories

SOIL

Dark soils composed of silt and sandy clay with good concentration of organic materials and gravel

ALTITUDE

250 m a.s.l.

TRAINING SYSTEM

Spalliera with guyot pruning leaving 5-7 buds per shoot

DENSITY

3205 plants per ha. Vineyard planting 2.60m x 1.20m

HARVEST PERIOD

Hand harvested within the first half of August

VINIFICATION

The grapes are immediately pressed softly (0.8 atm).

The must, after a static cold decantation, is fermented in stainless steel tanks at controlled temperature of 14-15°C

AGING

Aging "sur lie" in controlled temperature cement tanks for 3-4 months and then bottled

ANALYTICAL DATA

13% Alc by vol, 5,8 g/l total acidity, pH 3.25

TASTING NOTES

On the palate, this wine is remarkably fresh with pronounced minerality and sapidity, with a long, enveloping finish

PAIRING

Antipasti, shellfish, white meat and grilled vegetables



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