

GRECANICO PINOT GRIGIO

TERRE SICILIANE IGT



70% Grecanico
30% Pinot Grigio

ALCOHOL LEVEL

12%

TASTING NOTES



Straw-yellow with greenish hues.



Well-defined and harmonious scents of mimosa and chamomile alternating and weaving with notes of rennet apples.



Decisive with a striking personality, robustness and composure provide impact.



Palate cleansing along grilled seafood, but also great with sharp cheese and jam.



TECHNICAL INFORMATION

AREA
Sicily

SURFACE
AND ALTITUDE
Hills | 150 - 300 m

SOIL TYPE
AND DENSITY
Clay and limestone | 3.500
plants/ha

VITICULTURAL
TECHNIQUE
Single and double Guyot

HARVEST PERIOD
End of August,
beginning of September

The grapes are harvested both by hand and mechanically. They are destemmed then cold macerated for 8 hours and finally pressed. The fermentation lasts 8 days at 16-19°C. The wine is then fined for 3 to 6 months in stainless steel tanks.