

ABOUT

TINI

WINES

GRECANICO PINOT GRIGIO

TERRE SICILIANE IGT | BIOLOGICO



70% Grecanico
30% Pinot Grigio

ALCOHOL LEVEL

12%

TASTING NOTES



Straw-yellow with golden hues.



Sweet spices and jasmine jump from the glass in a defined and harmonious aromatic profile.



Extremely refreshing thanks to a great balance between acidity, fruitiness and minerality.



Very good with marinated fish crudos, but also grilled pork meat and vegetables.



TECHNICAL INFORMATION

AREA
Sicily

SURFACE
AND ALTITUDE
Hills | 180 - 320 m

SOIL TYPE
AND DENSITY
Cla | 3000/3500 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.