

GRECANICO PINOT GRIGIO TERRE SICILIANE IGT



70% Grecanico
30% Pinot Grigio

ALCOHOL
LEVEL
12%

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

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.

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.

