

palma  nera

PINOT GRIGIO
TERRE SICILIANE
INDICAZIONE GEOGRAFICA PROTETTA





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GRAPES:

Pinot Grigio

VINEYARD AREA:

The grapes grown in the vineyards located province of Trapani, on the island of Sicily, southern Italy.

HARVEST:

The grapes are carefully picked by hand in early September.

VINIFICATION:

The grapes are de-stemmed and softly pressed. The must is then chilled to 12°C and left to rest for 24 hours.

Fermentation is carried out using selected yeasts at a controlled temperature of 17°C.

The resultant wine is then left on its lees in stainless steel tanks for three months in order to maximise extraction of complex aromas.

ALCOHOL: 12,5%

WINEMAKER'S NOTES:

This wine has a pale yellow color . The nose is refreshing with fruity notes of pears, green apples and peaches. In the mouth there are the hints of the citrus note, nice acidity that makes it balanced and fragrant.