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VENTITERRE



Pinot Grigio



APPELLATION
Terre Siciliane IGT



AREA
Sicily



GRAPES
Pinot Grigio



ALCOHOL LEVEL
12% vol.



BOTTLE SIZE
750 ml

VINIFICATION AND AGEING

The grapes are subjected to a delicate crush and soft pressing with the use of presses operating under vacuum. Fermentation occurs at a controlled temperature of about 18°C (64° F), which preserves the fruitiness and the finest sensory characteristics of the wine. Injection of selected yeasts guarantees maximum quality of the wine's aromas and flavors.

COLOUR

Appealing straw-yellow colour with delicate green reflections.

BOUQUET

Delicately fruity, relatively full and refined. It offers an ensemble of aromas of great finesse.

FLAVOUR

Lightly dry and extremely fresh dry yet extremely fresh. It also offers a delicious reminder of the original grape. Its light and elegant structure makes this an unusually refined and aristocratic wine.

SERVING TEMPERATURE

Best served cool, around 8° - 10° C.

FOOD MATCHES

It combines particularly well with delicate appetizers, pasta courses with light sauces and white meats. In addition, it makes a fine aperitif and is highly suited to every occasion outside meals.