

TORRÆ DEL S A L E™

PINOT GRIGIO I.G.T. TERRE SICILIANE - BIO



Grape Varietals: 100% Pinot Grigio.

Average age of the vines: 15 years.

Soil: clayey.

Harvest Period: end of August - beginning of September.

Vinification: traditional white wine vinification preceded by a light pre-fermentative maceration. The fermentation takes place at a low temperature with selected yeasts, then the wine rests on its fine lees for at least three months.

Alcohol Content: 12% by vol.

Residual Sugar: 4 grams per liter.

Color: intense straw yellow with green reflections.

Aroma: fruity with notes of apple, pear, citrus, and a hint of wildflowers.

Palate: this wine has a natural softness that is perfectly balanced by its acidic note. Refreshing, fruity, and captivating with a light savory note.

Food Suggestions: aperitif, vegetarian dishes, sushi, ceviche, fresh cheese.

Serving Temperature: 8-10 °C / 46-50 °F.