

TORRÆ DEL S A L E™

PINOT GRIGIO I.G.T. PROVINCIA DI PAVIA - BIO



Grape Varietals: 100% Pinot Grigio

Vineyards: hills of Casteggio (PV), organically grown

Average age of the vines: 15 years

Soil: calcareous-marly

Harvest Period: early September

Vinification: traditional white, preceded by a light pre-fermentation cold maceration. Low-temperature fermentation with selected yeasts; three months on the fine lees

Alcohol Content: 12% by vol.

Residual Sugar: 3 grams per liter

Color: light straw yellow with slight greenish highlights

Aroma: intense notes of pear and ripe apple with slightly floral nuances

Palate: fresh, young and fruity, well balanced with an acidic note

Food Suggestions: for an aperitif, with vegetarian dishes and sushi. Goes well with fresh dairy products

Serving Temperature: 10 / 13 °C