

# 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:** 3 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.