

TONNINO

AZIENDA VITIVINICOLA

PINOT GRIGIO RAMATO *Made with Organic Grapes*

Variety: 100% organically grown Pinot Grigio grapes

Appellation: Sicily “Terre Siciliane” IGP – White Wine

Alcohol Content: 12% vol.

Vineyard Area: Belice valley. 350 meters above sea level. Northeast facing slopes.

Soil: Relatively deep alluvium-based soils of medium texture with a mix of limestone and sand. Dark soils with an adequate amount of organic matter.

Harvest: Grapes are harvested during the first 10 days of August, when they are fully ripe.

Winemaking: Pinot Grigio juice remains in contact with the grape skins for 8-10 hours at 41° F before being separated. It is fermented in stainless steel tanks for 15 days between 54-57° F. The wine is then matured in stainless steel tanks for 2 months prior to being bottled.

Characteristics:

Intense and aromatic, characterized by notes of exotic fruits and rose petals. An enjoyable wine that is dry, fresh and lively.

Food Pairing:

Enjoy this skin-contact Pinot Grigio with light appetizers, crustaceans, raw fish and risotto dishes. Should be served between 46-50° F.

Certified organic by Suolo e Salute srl Italy

