

# TONNINO

AZIENDA VITIVINICOLA

## PINOT GRIGIO *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. 200-500 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:** Grape skins are removed prior to fermentation. The must is treated oxidatively to achieve color stability. Thereafter, reductive handling and fermentation for 15 days between 55-59° F. Wine is then matured in stainless steel tanks for 2 months prior to being bottled.

### Characteristics:

This wine has a fresh and slightly floral bouquet with notes of pear, green apple and peach. The palate is fresh, dry and savory with fruity notes. Pleasant and persistent followed by a crisp finish.

### Food Pairing:

Goes well with light appetizers, crustaceans, raw fish, risotto dishes, pastas with clams or mussels. Should be served between 46-50° F.



Certified organic by Suolo e Salute srl Italy