

Pinot Grigio

Pinot Grigio Tarantino IGP

This wine has got Italian origin. It has become one of the most "fashionable" wines, especially in America and England. The grape skin is colored, developing hints of soft and deep pink tones. The must in contact with the skin for a long period are allowed to obtain rosè wine. When vinification is in white, it is straw yellow in color, lightly floral on the nose, on the palate it is light, inviting and fresh.

PRODUCTION AREA

Province of Taranto, southeast Puglia.

GRAPE VARIETY

Pinot Grigio

HARVEST

The harvest is carried out in the early hours of dawn, when the lower temperature help to preserve freshness and aroma.

VINIFICATION

Crushing and subsequent soft pressing. Fermentation at 65 ° F for about 10 days.

AGING

3 months in stainless steel tanks and 1 month in bottle.

ALCOHOL

Alcohol 12.5%

TASTING NOTES: Bright lemon color; delicate aromas of green apple and pear; with hints of thyme and Mediterranean aromatic herbs; fresh and delicate taste, pleasant and well-balanced.

Serve at 45 ° F.

WINE PAIRING

Main courses based on fish, seafood and vegetables; delicate cheeses and not very seasoned risotto.

