

ESSENZA

Pinot Grigio Terre Siciliane IGT



Production area: SICILY

Alcohol content: 12% Vol.

Grapes: PINOT GRIGIO

VINIFICATION

The grapes used for this wine come from the sunny island of Sicily. When perfect maturation is achieved, grapes are softly pressed to preserve the fragrance and freshness. Then, they're placed in tanks where fermentation of the must is carried out at controlled temperature of 14°C for around 15 days. The wine is then ready and, before bottling, we proceed with tangential filtration.

TASTING NOTES

Colour: Golden yellow with greenish reflections.

Bouquet: Fresh and rich fruity notes of apple and pear with a hint of citrus fruit that fade into the floral bouquet.

Taste: Fresh and fruity, very clean and crisp.

FOOD PAIRINGS

Ideal to accompany light cuisine chicken, fish and also as an aperitif.

Service Temperature: 8/10°C.

SUSTAINABLY PRODUCED WINE

A Sustainable Winery under Equalitas is a wine production facility that meets rigorous standards of environmental responsibility, social equity, and economic viability throughout its operations. Certified by the Equalitas sustainability standard, such a winery demonstrates a commitment to reducing environmental impact (e.g., energy use, water management, biodiversity protection), ensuring fair and ethical labor practices, and maintaining transparent, economically sound business practices. The Equalitas certification encompasses the entire production chain—from vineyard to bottle—promoting continuous improvement and accountability in sustainable winemaking.

