



'Foeminae' Pinot Grigio Terre di Chieti PGI - Ramato style

[Foeminae, Latin = women]

GRAPE: Pinot Grigio

SOIL: Limestone

HARVEST: Manual in wooden boxes and in willow and cane baskets.

WINEMAKING: Skin contact between the peel and must (4-6 hours) and then processing with the "white winemaking" technique.

FERMENTATION: Fermentation is spontaneous, carried out by indigenous yeasts

REFINING: on fine lees in stainless steel tanks

In traditional technology, the copper / pink color is carried away by oenological techniques and products that are not allowed in biodynamics. This is the reason why our Pinot Grigio has a coppery/pinkish natural color depending on the vintage.

'Foeminae' Pinot Grigio Ramato is an energizing rose-gold color from skin contact. It has an Intense, floral and fruity bouquet with hints of yellow flesh fruit. On the palate, it is fresh, intense, and savory.

PAIRINGS: Excellent with cod, white meats, and delicate first courses.