



STEMMARI

PINOT GRIGIO SICILIA IGT

This is an international grape variety that when cultivated in Sicily, expresses a decisive character, while maintaining its fresh and elegant taste.

PRODUCTION AREA

Acate, in the province of Ragusa. This grape prefers terrain that is typically sandy and sloping, and with lots of sunlight. The type of farming is "Espalier", used with an average density of planting where there are 4500 plants per 2.5 Acres.

VINIFICATION

100% Pinot Grigio. The harvest occurs around the middle of August at night in order to preserve the fragrance of the grapes. Collected from the grapes at the beginning of technological maturation in order to preserve the acidity and freshness. De-stemming and pressing of the grapes, and extremely soft pressing is used in order to avoid extraction of color. There is natural settling, then fermentation at a controlled temperature of 60 degrees for 10 days. Maturation occurs on its lees for 5 months.

CHARACTERISTICS

Color: Soft straw yellow Bouquet: Notes of fruit that are slightly ripened (white peach and pear) mixed with notes of dry yellow flowers. Flavor: Intermediately tart, possessing good viscosity, manifesting a pleasurable minerality and freshness.

ALCOHOL CONTENT

13%

PAIRINGS

Pairs well with antipasto of raw fish and shell-fish dishes. Optimal with mixed fried food.

SERVING TEMPERATURE

50-54° F