

CORVO PINOT GRIGIO



PRODUCTION AREA - Hills of central-western Sicily in Trapani province.

GRAPE VARIETY - Pinot grigio.

TYPE - White.

CLASSIFICATION - Typical geographical indication (IGT Terre Siciliane).

SOIL - Mixed siliceous-limestone.

ALTITUDE - 300 metres above sea level.

VINEYARDS - Vertical shoot positioned trellised vines with medium-high plant density per hectare (approx. 4,500 units).

CLIMATE - Mild winters; hot, dry springs and summers.

HARVEST - By hand, by mid-September.

VINIFICATION - Short maceration and subsequent soft pressing of the grapes and use of free-run must only, fermentation for more than 10 days at 16 °C followed by long contact with the yeasts.

AGEING - At controlled temperature in stainless steel until the beginning of spring.

TASTING

Colour - straw yellow with green highlights.

Bouquet - delicate with complex fruity and floral notes dominated by apple, white peach and jasmine and with an almond finish.

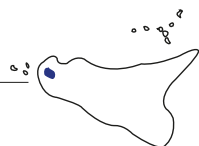
Flavour - full, ample and with a measured sensation of freshness. Pleasingly soft and tasty.

ALCOHOL CONTENT - 12 – 12.5 % vol.

SERVING TEMPERATURE - 10° - 12° C.

RECOMMENDED WITH - Excellent with seafood, cheese, Asian food and pasta.

1ST YEAR OF PRODUCTION – 2013 harvest.



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