

# b.io

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ORGANIC WINE



## TERRE SICILIANE

indicazione geografica protetta

## PINOT GRIGIO



*Organic Pinot grigio grapes are picked and pressed to extract the juice. The juice is then fermented in stainless steel tank at 16°C to protect the juice from oxidation. Once fermentation is finished, the wines are racked into a tank where, on its fine lees, are aged for 6-8 months. Once the wine is ready, it went through a light fining and a filtration prior the sterile bottling.*

**GRAPES:** Pinot Grigio

**PRODUCTION ZONE:** Sicilian area

**CONTENTS:** 0.750 lt.

**ALCOHOL CONTENT:** 12.50% Vol.

**CHARACTERISTICS:** Fruit forward white wine with note of pear and a spicy hint.

**SERVING SUGGESTION:** Seafood and fish, raw, grilled or even deep fried.

**SERVING TEMPERATURE:** 10°C