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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