Casa Charlize Pinot Grigio Terre Siciliane IGT 75cl



Product image is illustrative





Product description

Vinification: From selected vineyards of Sicily. Grapes are destemmed crushed and the resultant must is rapidly chilled to 8 °C on its way to the pneumatic presses. Some portions of the fruit are given skin contact in order to extract flavour and body. After pressing to under 1 bar, the juice is cold settled prior to the fermentation with selected yeasts at 15-18 °C. Maturation and storage in stainless steel tanks on yeast lees prior to preparation for bottling.

Colour: Straw yellow with greenish reflections.

Bouquet: Balanced bouquet with notes of apple, peach and yellow flowers.

Taste: Fruity and hormonious on the palate, fresh and elegant.

Serving suggestions

Enjoy it with fish and shellfish courses, risotto and white meats. Serve at 10-12 °C



Additional Information