

# ETHICAWINES

earth, heart, hands.



## LaMura



Pinot Grigio Terre Siciliane IGT  
**Organic**

### REGION

Sicily

### VARIETY

100 % Pinot Grigio

The vineyards are located in Valle del Belice, a hilly land in the western part of Sicily.

Cultivation method: Traditional Spalliera method (guyot and cordone speronato system).

Harvest: Grapes are carefully picked by hand, preferably during the night. Only the perfect and ripe grapes are picked and then transported to the cellar through small containers to avoid damages to the bunches. Harvest takes place very early, end of August/beginning of September in order to give the fresh notes to this Southern wine.

Vinification process: The grapes are destemmed to eliminate any eventual vegetal hints and are then softly pressed. A static decantation of the must takes place at 9/10 °C. The fermentation lasts about 12-13 days at a controlled temperature, never exceeding 64 F (18°C). The first racking, the wine is then left on the fine lees in order to add structure and complexity.

### TASTING NOTES

Straw yellow color with some copper reflections that evoke the typical color of its grapes. This delicate and mineral wine has an intense bouquet of fruits such as apple, melon and citrus.

### FOOD PAIRINGS

This fresh and spicy wine pairs perfectly with seafood and fish dishes.