



LaMura



Pinot Grigio Terre Siciliane IGT

REGION

Sicilia

VARIETY

100 % Pinot Grigio (indigenous grape variety). The grapes are selected from prime biological vineyards in the Marsala and Salemi areas of western Sicily.

Cultivation method: Traditional spalliera.

Harvest: Hand-harvest in mid-September. Vines are trained in the traditional spalliera method.

Vinification process: After de-stemming, the grapes are soft pressed in a pneumatic press. Fermentation takes place at a controlled temperature not exceeding 65 F (18°C) and lasts about 10 days. The first racking takes place after fermentation is complete. The wine is then left on the fine lees for several months to add complexity. The wine is carefully managed to avoid malolactic fermentation and preserve a good level of acidity.

TASTING NOTES

The palate has hints of citrus and tropical fruits, and is mouth-filling with excellent balancing acidity.

FOOD PAIRINGS

Ideally drunk chilled, on its own, and perfect accompaniment to fish, seafood and white meats.