

Pinot Grigio Terre Siciliane IGT

What makes the southern Italian island of Sicily the perfect place to grow grapes is its warm and inviting Mediterranean climate, unique soils and centuries of winemaking history. And even international varieties, such as Merlot and Pinot Grigio, thrive in this very special terroir. Once you combine all this with winemakers whose main goal is to create top qualities wines, then you'll have Triche', Gustinvest's newest line. The symbol on the label is the Trinacria, the emblem of Sicily. It shows the head of Medusa and three legs, which represent the three corners, Peloro, Passero, and Lilibeo, of the triangular island. Three ears of wheat represent its fertile soil.

Most recent awards

JAMES SUCKLING: 87/100

Winemaking and Aging

Grape Varieties:	100% Pinot Grigio
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	15 days
Fermentation temperature:	14-15 °C
Aging containers:	Stainless steel
Aging before bottling:	2 months



Vineyard



Tasting Notes and Food Pairing

Tasting notes:	Golden yellow with greenish reflections. IN the mouth is fresh and rich fruity aromas of apple and pear with a hint of citrus fruit that fade into the floral bouquet. The flavor is fresh and fruity, very clean and crisp
Serving temperature:	8/10°C
Food pairings:	Ideal to accompany chicken, fish and also as an aperitif.
Alcohol:	12%

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