

ALVINO

CATARRATO-PINOT GRIGIO TERRE SICILIANE IGT



Grapes:	Catarratto Pinot Grigio
Appellation:	TERRE SICILIANE IGT
Production area:	Sicily Region
Climate:	Sicily, the "land of the sun", has a Mediterranean climate along the coasts. In the inland areas instead the climate becomes slightly more continental at hilly levels, with moderately cold winters and hot summers
Harvest:	End of August
Storage time:	1/2 years
Bottle size:	750 ml
Serving temp.:	10/12 °C
Alcohol content:	12% Vol



Straw yellow colour



Distinctive fruity bouquet



Full bodied flavour, well balanced



Excellent with fish soups, grilled fish and courses based on mushrooms.

VINIFICATION: The grapes are soft-pressed and the must obtained ferments for 15/20 days at a controlled temperature, 17/18 °C, in stainless steel tanks. The wine is then stored at 18/20 °C in stainless steel tanks until the bottling time

