TONNINO
AZIENDA VITIVINICOLA

PINOT GRIGIO RAMATO *Made with Organic Grapes*

Variety: 100% organically grown Pinot Grigio grapes

Appellation: Sicily “Terre Siciliane” IGP – White Wine

Alcohol Content: 12% vol.

Vineyard Area: Belice Valley. 350 meters above sea level. Northeast facing slopes.

Soil: A relatively deep terroir- alluvium-based soils of medium texture with a mix of limestone and sand. Dark soils with an adequate amount of organic matter.

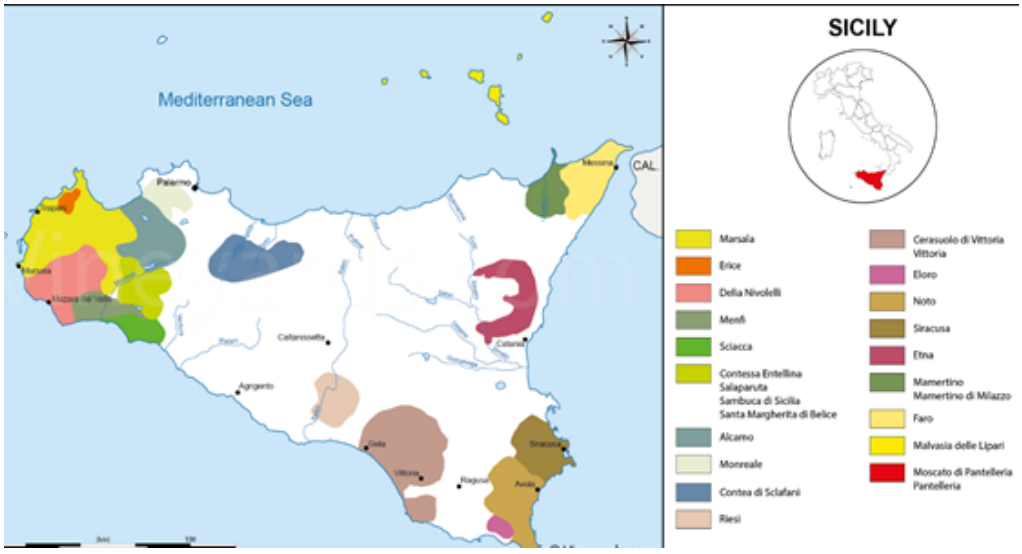
Harvest: The Grapes are harvested during the first 10 days of August, when they are fully ripe.

Winemaking: Pinot Grigio juice remains in contact with the grape skins for 8-10 hours at 41° F before separation. Then fermented in stainless steel tanks for 15 days between 54-57° F.
The wine is matured in stainless steel tanks for 2 months prior to bottling.

Characteristics:
Intense and aromatic, characterized by notes of exotic fruits and rose petals. Enjoyable wine that is dry, fresh, and lively.

Food Pairing:
Enjoy this skin-contact Pinot Grigio with light appetizers, crustaceans, raw fish, and risotto dishes. This Ramato should be served between 46-50° F.

Certified Organic by Suolo e Salute Srl Italy



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