



PINOT GRIGIO PUGLIA igp organic

Colour :
bright lemon

Bouquet :
aromas of lemon, lime and peach, with hints
of thyme and mediterranean aromatic herbs

Taste :
crisp, fruity and refreshing, with a mouthwatering
and well balanced acidity. There are clear, clean
notes of acacia and ripe pear, along with an elegant
minerality. The finish is long and persistent.

Specifications

Bottle : 0.75 l. screw cap

Classification : IGP Puglia

Area of production : Salento Area of Southern Puglia

Plant system : Spurred Cordon

Soil : limestone and clayey mixture

Alcohol Content : 12.5% vol

Serving temperature : 12 - 18° C

Grape varieties : 90% Pinot Grigio, 10% Sauvignon Blanc

Ageing : 3 months on its lees to maximize extraction