



PINOT GRIGIO SKIN CONTACT TERRE SICILIANE IGP



Grapes

100% Pinot Grigio.

Vineyard area

Around the Trapani area of western Sicily we have found some great sites for Pinot Grigio yes, Pinot Grigio!



Harvest

the grapes are carefully picked by hand in mid-August, when they have the perfect balance of acidity.



Vinification

The grapes are destemmed and very gently pressed in a pneumatic press. The wine remains in contact with its skins for around 6 hours. Prior to fermentation, the juice is chilled to allow a natural separation of sediment and juice. After racking, selected yeasts are added to initiate fermentation, which takes place in temperature controlled conditions of 18°C in stainless steel tanks for approximately 10 - 15 days.



Tasting notes

A Pinot Grigio that is truly different! NeroOro is from the island of Sicily in Italy's deep south, or Mezzogiorno. Versatile with intense tropical and citrus fruits, NeroOro Pinot Grigio Skin Contact has a truly unique character and is a great match for seafood.