



VITA LIBERA

Pinot Grigio 0.0%

GRAPES

100% Pinot grigio

VINEYARD AREA

Selected from north facing vineyards around the Trapani area of western Sicily.

HARVEST

The grapes are carefully picked by hand in mid-August, when they have reached the perfect balance between maturation and acidity.

VINIFICATION

The grapes are destemmed and gently pressed in a pneumatic press. Prior to fermentation the juice is chilled to allow a natural separation of sediment and juice. After racking, selected yeasts are added to initiate the alcoholic fermentation. Fermentation takes place in temperature controlled conditions of 18°C in stainless steel tanks for approximately 10-15 days.

DE-ALCOHOLIZATION

The Pinot grigio is dealcoholized using the «vacuum evaporation technique». With this method it is possible to remove the alcohol at a temperature of 20°C, preserving the freshness and the varietal characteristics of the wine.

TASTING NOTES

Straw yellow in colour. Vita Libera Pinot Grigio has an intense bouquet of tropical fruits, such as passion fruit and lychee, with citrus touches. On the palate it is medium-bodied and perfectly balanced, supple and refreshing.

TO SERVE

Serve at 10-12°C for maximum aromatic expression. This is a versatile drink, pairing well with a great variety of dishes or enjoyed on its own as an aperitif.

1 GLASS
Vita Libera

 20 kcal



1 GLASS
White wine

 70 kcal



12
alc%

