



CALDORA

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Pinot Grigio

Terre Siciliane IGT

 Awards



VARIETY: Pinot Grigio



COLOR: White



PRODUCTION AREA: Sambuca di Sicilia (AG), Sicily



VINEYARDS: The grapes are selected from north facing vineyards in the Agrigento province. The microclimate offers the perfect conditions to ripen the grapes and have a great concentration of aroma well balanced with a crisp acidity.



VINIFICATION: Crushing, destemming, soft pressing and static decantation. The clear must is then fermented at 12-14°C. At the end of the fermentation, the lees are then left to rest for about 3-5 months and then the wine is transferred and sulphited



SENSORY FEATURES: Straw yellow color with golden highlights. Complex, with peach, grapefruit, lemon-lime flavors; herbal aromas, hints of oak, vanilla and nutmeg. A medium-bodied wine, with a pleasant aftertaste and good balance; finish is long, clean, spicy yet delicate.



BEST SERVED WITH: Rich first courses, white meat and cheese. Excellent with fish soup and roast fish.



WINEMAKERS: Rino Santeusanio and Francesco De Santis



SERVING TEMPERATURE: 10-12°C



AWARDS:

- Frankfurt International Trophy 2021: *Gold Medal*
- Concours International de Lyon 2022: *Gold Medal*