

# OYNOS

## Pinot Grigio Terre Siciliane IGT

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**Production area:** SICILY

**Alcohol content:** 12% Vol.

**Grapes:** 100% Pinot Grigio



Organic

### VINIFICATION

From selected vineyards of Sicily trained following the organic methods, without the use of pesticides, herbicides nor synthetic fertilizers. Soft-crushed grapes and free-run must are processed at low temperatures. Lees removal at cold temperatures, then the clean product is filtered and fermented at 10-12°C for a period of about 20 days. The vinification is made without the addition of enzymes or yeasts, only sulphur dioxide is added. The finished product is stored underground in tanks at a constant low temperature before bottling.

### TASTING NOTES

**Colour:** Straw yellow with greenish reflections.

**Bouquet:** Fresh and rich fruity aromas of apple and pear with a hint of citrus fruit that fade into the floral bouquet.

**Flavour:** Fresh and fruity, very clean and crisp.

### FOOD PAIRINGS

It pairs well with a wide array of lighter cuisine, especially fish, shellfish, poultry, pastas in cream sauce and softer cheeses.

*Service Temperature:* 8/10°C.

### ORGANIC WINE

Wine made from grapes grown in accordance with principles of organic farming, which typically excludes the use of artificial chemical fertilizers, pesticides, fungicides and herbicides. In the USA like in Europe, strict rules govern the organic winemaking process at all stages of production including harvesting, the types of yeast that can be used during fermentation as well as storage conditions. These rules are applied for all imported and domestic wines that acquire ORGANIC certification. In the USA, the total sulfite level must be less than 20 parts per million in order to receive organic certification. The natural and organic wine movement is a response to the global commodification of winemaking.

