



MASSERIA
TRAJONE



GRANDI VINI ITALIANI



PINOT GRIGIO

TERRE SICILIANE
INDICAZIONE GEOGRAFICA PROTETTA
BIANCO



ORIGIN OF THE VINEYARDS

Sicily.

GRAPE VARIETY

Pinot Grigio at least 85% and other varieties allowed.

VINE TRAINING SYSTEM

Guyot espalier.

SOIL

Calcareous and clay.

WINEMAKING AND MATURATION

Soft pressing of the grapes in controlled environment, vinification in white and fermentation at very low temperature until the end of that, then maturation in steel tanks.

SENSORY ANALYSIS

Bright pale yellow. Intense sensations of peach and pear, then hay and white rose. Mainly fresh and fruity in the mouth, with a good persistence.

ALCOHOL

12%.

SERVING TEMPERATURE

6/8° C.

FOOD MATCHES

Great aperitif, seafood starter, rice salads, risotto, steamed fish and soft creamy cheeses.

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