

NIRO DI CITRA

Terre di Chieti Pinot Grigio IGT

Service temperature: 8/10°C 46/50°F

Alcohol content: 12,5% Vol

Refinement: stainless steel tanks

Grapes: Pinot Grigio



Country: Italy.



Production Area:
Abruzzo, Chieti province.

Harvest Period:
First week of September



Vinification:
Light crushing and cold-press maceration of pressed grapes. Only the first-pressing must, which is separated by gravity, ferments at a controlled temperature in stainless steel tanks.



Colour:
Soft straw-yellow.

Bouquet:
Delicate and lightly fruity, white peach and pineapple hints.

Taste:
Dry, fresh, elegant and harmonic .



Food pairing:
Perfect with shellfish, seafood and fish based first courses, sushi, soufflé, white meats and delicate cheese.

Size: 750 ml

