

# CITRA "CORE"

## Terre di Chieti Pinot Grigio IGT

Service temperature: 10/12°C 50/57 °F

Alcohol content: 12,5% Vol

Refinement: stainless steel tanks

Grapes: Pinot Grigio



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**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:**  
light 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:** 750ml/1,5 l

