PINOT GRIGIO IGT PUGLIA

CANTINA LEVORATO

Producer: Cantina Levorato

Region of Origin: Puglia, Italy

Appellation: Indicazione Geografica Tipica (IGT)

Grape Variety: 100% Pinot Grigio

Alcohol Vol.: 12%

Harvesting: Grapes are harvested in late August to early September when they reach ideal ripeness, often in the cooler hours of the day to preserve their fresh character.

Vinification: After a short period of maceration on the skins, the grapes undergo a gentle pressing. Fermentation takes place at a controlled temperature using selected yeasts. After fermentation, the wine is stored in stainless steel tanks to maintain its crisp and clean profile.

Appearance: Pale straw-yellow with light greenish reflections, indicating youth and freshness. The wine is bright and clear, with a light viscosity that suggests a crisp, refreshing body.

Nose: Fresh and delicate, offering aromas of green apple, pear, and white peach. Floral notes of acacia and jasmine come through, along with a hint of citrus zest, particularly lemon and lime, providing a refreshing lift.

Palate: Light and crisp, with flavors of green apple, pear, and a touch of white peach. The acidity is lively, contributing to the wine's refreshing and vibrant nature. There’s a delicate minerality that adds complexity, and the finish is clean and refreshing, with a slight hint of almond and lemon peel.

Best With: Light seafood dishes, salads, and white meats. Its crisp acidity makes it an excellent match for grilled vegetables, light pasta dishes, or as a refreshing aperitif.

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