Pinot Grigio "Costa di Mezzo"

Tonnino · 2023



REGION	Sicilia
APPELLATION	IGP
GRAPE	Pinot Grigio
TYPE	White
ALCOHOL	13.0%
BOTTLE	750 ml

TASTING NOTES

Early Bird Glass Sicilia Pinot Grigio Floral, Pear Crisp, Soft Finish

FOOD PAIRINGS

Fried artichokes, Prosciutto and melon, Lemon risotto

PROFILE

Body	■■□□□
Acidity	■■■■□
Tannin	■□□□□
Fruit	■■■□□

ABOUT THE WINE

Crafted exclusively from organically grown grapes, this Sicilian Pinot Grigio wine Costa di Mezzo Pinot Grigio Terre Siciliane IGP expresses the vibrant soul of western Sicily. While Pinot Grigio is one of the most widely cultivated varietals in the world, this version—grown on the sun-kissed hillsides of Poggioreale in the Belice Valley—offers unmistakable Sicilian character. The vines thrive in Sicily's distinctive alluvial soils, a natural blend of limestone, sand, and gravel that enhances both freshness and minerality. The warm Mediterranean climate, balanced by hillside breezes, allows the grapes to ripen beautifully while preserving bright acidity. In the glass, this 100% Pinot Grigio reveals delicate aromas of pear, green apple, and white peach, layered with citrus blossom and fresh wildflowers. On the palate, it is precise and refreshing, with vibrant notes of lime and a subtle touch of coriander leading to a crisp, elegant finish. Fermented at controlled temperatures and aged in stainless steel to preserve purity and freshness, this wine pairs perfectly with seafood pastas, light risottos, grilled fish and Mediterranean appetizers. Serve well chilled and experience the authentic essence of Sicily in every sip.