



## Pinot Grigio Terre Siciliane IGT

What makes the southern Italian island of Sicily the perfect place to grow grapes is its warm and inviting Mediterranean climate, unique soils and centuries of winemaking history. And even international varieties, such as Merlot and Pinot Grigio, thrive in this very special terroir. Once you combine all this with winemakers whose main goal is to create top quality wines, then you'll have Triche', Gustinvest's newest line. The symbol on the label is the Trinacria, the emblem of Sicily. It shows the head of Medusa and three legs, which represent the three corners, Peloro, Passero, and Lilibeo, of the triangular island. Three ears of wheat represent its fertile soil.

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### Most recent awards

**JAMES SUCKLING:** 87/100

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# Winemaking and Aging

|                                   |                   |
|-----------------------------------|-------------------|
| Grape Varieties:                  | 100% Pinot Grigio |
| Fermentation container:           | Stainless steel   |
| Length of alcoholic fermentation: | 15 days           |
| Fermentation temperature:         | 14-15 °C          |
| Aging containers:                 | Stainless steel   |
| Aging before bottling:            | 2 months          |



## Tasting Notes and Food Pairing

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|----------------------|---|
| Tasting notes:       | Golden yellow with greenish reflections. IN the mouth is fresh and rich fruity aromas of apple and pear with a hint of citrus fruit that fade into the floral bouquet. The flavor is fresh and fruity, very clean and crisp |
| Serving temperature: | 8/10°C  |
| Food pairings:       | Ideal to accompany chicken, fish and also as an aperitif.   |
| Alcohol:             | 12%   |

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