

[Stampa questo prodotto](#) [Chiudi](#)



Santa Cristina Pinot Grigio Sicilia IGT 2011

Classification: Sicilia IGT

Alcohol by volume: 12% vol.

Grape varieties: 100% Pinot grigio

Note degustative:

Straw yellow in color, the aromas, intense and ample, recall yellow fruit, white flowers, and orange blossoms. Full in flavor and soft and savory, the finish and aftertaste recall the fruit first felt on the nose.

Climate:

The climate of the 2011 vintage in Sicily was a difficult one. Flowering was conditioned by a cooler than usual spring compared to seasonal averages, and the rains which followed did not help the bud set. Humidity then provoked the development of initial attacks of downy and powdery mildew. Difficult weather characterized August as well, with torrid temperatures and a complete absence of precipitation, against which even irrigation was not particularly effective. The heat caused the grapes to ripen rapidly and, accordingly, the picking of the Pinot Grigio grapes began in mid-August, a few days later than in the preceding vintage. This grape, as a result of its early ripening date compared to other varieties, managed to escape the burning heat of mid to late August and matured more regularly, with a more balanced rapport between sugars and acidity, than was the case for other grapes.

Vinification:

The grapes, hand-picked, were destemmed and then pressed. The must was chilled to a temperature of 8° centigrade (46° Fahrenheit) in order to assist in a natural settling of impurities. The must then went into temperature-controlled stainless steel tanks where it fermented at maximum temperatures of 15° centigrade (59° Fahrenheit) and, after the fermentation, was held in stainless steel tanks at 10° centigrade (50° Fahrenheit). The wine was then filtered and bottled.

History:

