

Stella



Pinot Grigio Terre Siciliane IGT 2014

WINE DESCRIPTION

Made from 100% Pinot Grigio. In order to preserve the zesty, citrusy character of this quintessentially Italian varietal, Stella Pinot Grigio is fermented in temperature-controlled stainless steel tanks and refined for only three months before being bottled and released.

TASTING NOTES

Pale yellow in color with greenish reflections, Stella Pinot Grigio is vibrant on the palate with fresh fruit aromas of pears and citrus, and balanced, yet zesty acidity. Light, refreshing, and easy-going, Stella Pinot Grigio is the ideal summer wine, offering versatility and excellent value.

FOOD PAIRING

Enjoy as an aperitif, with light hors d'oeuvres, mild cheeses, light pasta dishes and salads.

VINEYARD & PRODUCTION INFO

Vineyard name:	Various vineyards in Sicily
Soil composition:	Clay
Training method:	Spur-pruned Cordon
Elevation:	382 feet
Vines/acre:	1,133
Exposure:	Varied
Year vineyard planted:	1982-1995
Harvest time:	August-September
First vintage of this wine:	1996
Bottles produced of this wine:	480,000

WINEMAKING & AGING

Varietal composition:	100% Pinot Grigio
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	7-14 days
Fermentation temperature:	57-64 °F

ANALYTICAL DATA

Alcohol:	12.0 %
pH level:	3.1
Residual sugar:	4.0 g/L
Acidity:	5.5 g/L
Dry extract:	22.0 g/L

PRODUCER PROFILE

Estate founded: 1986

Winery production: 850,000 Bottles

Region: Sicilia

Country: Italy

