

FERRANTE

TERRE SICILIANE IGT PINOT GRIGIO



WINEMAKER'S NOTE

Pinot Grigio from grapes grown in the Sicilian hills, vinified in stainless steel at controlled temperature to preserve freshness and varietal aromas, with a fruity and floral aromatic profile.

COLOUR: Pale straw yellow with greenish reflections.

NOSE: The nose is fresh and delicate, with notes of white peach, citrus blossom, green apple, and subtle hints of Mediterranean herbs and flint.

PALATE: Crisp and balanced, with a refreshing acidity and flavors of lemon zest, pear, and a touch of almond on the finish. A clean, mineral-driven white with excellent balance and drinkability.

FOOD PAIRING

Ideal with seafood dishes, grilled vegetables, white meats, light pasta dishes, and fresh cheeses. Perfect as an aperitif.

WINE MAKER

Winery winemaking team

GROWING AREA

Sicily, Italy

VINES AGE

8 - 15 years

EXPOSURE

South-East

SOIL

Clay and sandy soils



GRAPES HANDLING

Made from carefully chosen grapes grown in hillside vineyards in western Sicily. The grapes are harvested in the early hours of the morning to preserve their aromatic integrity, and are gently pressed upon arrival at the cellar.

WINE MAKING

Fermentation occurs in stainless-steel tanks at low temperatures (12–14°C) to retain the freshness and primary aromas of the grape. The wine rests on its fine lees for a short period to gain complexity and texture.

REFINEMENT

Short aging in stainless steel followed by bottling.

GRAPES

Pinot Grigio

TRAINING SYSTEM

Guyot

FARMING PRACTICE

Sustainable and low-impact

ALCOHOL

12°

CELLARING

2 - 3 years

SERVICE TEMPERATURE

8–10°C (46–50°F)

THE DIFFERENCE IS

Thanks to Sicily's sun-drenched climate and cool sea breezes, Pinot Grigio gains a vibrant character, richer aromatics, and slightly more body than its northern counterparts. The calcareous soils impart a unique mineral tension, making it unmistakably Mediterranean in style.