



## Amicale

# Pinot Grigio Provincia di Pavia IGT Low Alcohol



### Vinification

Harvest takes place towards the end of August, slightly earlier to maintain a not overly high sugar level. After pressing, fermentation occurs at 15 degrees Celsius, followed by aging on the lees with frequent batonnage.

### Description

Straw-yellow color; on the nose, there are floral notes reminiscent of Turkish rose petals and fruity hints of pear and peach with subtle citrus undertones. On the palate, its liveliness stands out, thanks to the acidic vein that cleanses the palate and concludes the sip with a breath of freshness.

### Food Pairings

A versatile wine, suitable for various appetizers. It pairs well with light first courses like rice salads or vegetable pasta and with main courses featuring white meat or fish cooked in a stew.



**Pinot Grigio**



**Lombardia**



**14-16 °C**



**Alcol: 9.5%  
Zuccheri: 1 g/l**