

PINOT GRIGIO

Indicazione Geografica Tipica

First Vintage: 2023

Region: Sicily, Italy

Municipality: Marsala (TP)

Grape Variety: Pinot Grigio 100%

Vineyard: Le Sabbie, exposure North, North-West

Training system: Guyot with drops irrigation system

Vineyards age: 9 years old, with a density of 4.000 plants / ha

Altitude: ZERO metres above the sea level

Soil: Sand

Winemaking Technique:

Organic grapes are harvested in late August to early September, handpicked, after gentle pressing, the must is clarified by cold settling and fermented in stainless steel tanks at a controlled temperature of 14–16°C for around 15 days. The wine is then matured in stainless steel before bottling to retain its natural freshness and purity.

Organoleptic Characteristics:

Appearance:

Bright pale straw-yellow with subtle greenish reflections.

Aroma:

Delicate yet expressive, revealing aromas of white peach, pear, green apple, and citrus zest, complemented by floral hints. On the palate, it is fresh, balanced, and elegant, with lively acidity and a subtle mineral note that enhances its coastal character. The finish is clean, crisp, and lingering, leaving a refined impression of freshness.

Serving Suggestions:

Pairs beautifully with light Sicilian cuisine such as Arancini, seafood pasta dishes like Spaghetti alle Vongole and Pasta al Nero di Seppia, and grilled fish such as Pesce Spada alla Ghiotta. It also complements fresh salads, vegetable dishes like caponata, and soft cheeses.

Best served chilled at 8–10°C.

Bottle Size: 750 ml bottles box of 6 bottles

TENUTE BELLAMORA Pinot Grigio

Tenuta Bellamora Pinot Grigio enchants with its fresh and vibrant character, expressing the bright Mediterranean climate of Sicily. The bouquet unfolds with fruity and floral notes, while the palate delivers a crisp, balanced structure marked by lively acidity and an elegant finish. A wine that embodies purity, freshness, and finesse.

Alcohol Content: 12.0% vol.

Total Acidity: 6.1 g/l

pH: 3.3

Residual Sugar: 4 g/l



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