



VILLA POZZI

PINOT GRIGIO

2017

BACKGROUND

The Pozzis are a fourth-generation winemaking family. Originally from Cremona, in Northern Italy, the first-generation Pozzi family became well known throughout the province for their wine business. Their horse-drawn wagons traveled over undeveloped, country roads carrying barrels of the best wines from different regions of Italy. In 2006, the current Pozzi family realized a generation-old dream to make their own Sicilian wines, and Villa Pozzi was born. Using only superior quality grapes and controlled production, Villa Pozzi wines follow the family motto of Res non Verba – Deeds, Not Words.

APPELLATION

Terre Siciliane, IGT

SOURCING

The grapes come from the inner area of Petrosino, south-east of Marsala, in the North-West part of Sicily. These vineyards are ideally situated at about 600 feet above sea level. The soil is iron-rich calcareous clay due to its proximity to the sea. Vines are trained in the espalier method and they are kept shorter than usual to protect them from the wind.

VARIETAL COMPOSITION

100% Pinot Grigio

WINEMAKING

The harvest generally takes place during the first week of August and the grapes are then immediately chilled to 61°F. The fruit is pressed at the maximum of one bar of pressure and the premium must obtained is then set to ferment with selected yeasts at 61°-63°F for 18-24 days. This wine is aged in stainless steel containers under controlled temperature.

TASTING NOTES

The wine showcases aromas of lemon, white peach, and pear. It is well-balanced with bright acidity and a finish that lingers with notes of stone fruit and flowers.

FOOD PAIRING

Enjoy on its own or as a complement to any kind of seafood or vegetable dish.

WINEMAKER

Daniele Pozzi

TECHNICAL DATA

pH 3.20

TA 5.8 g/L

RS 5 g/L

Alc. 12.5%