

# KRISTI PINOT GRIGIO, IGT

TERRE SICILIANE,(SICILY)

100% PINOT GRIGIO

Pinot Grigio is the first thing most Americans think of when the subject turns to “Italian white wines”. Pinot Grigio has been recently introduced to Sicily, where the mild Mediterranean climate produces a very interesting and unique style of Pinot Grigio. Historically, Sicily was never known for Pinot Grigio—Sicily’s most famous wine was Marsala, a fortified elixir with an alcohol content of around 20 percent—until now. It’s time to try something new!

## Taste Profile:

Clear, shiny, pale straw yellow in color, Kristi Pinot Grigio wine is a perfect introduction to Sicilian Pinot Grigio. Delicately scented and soft on the palate, it offers classic citrus and floral notes in a balanced, elegant style. The aromas of fresh tropical fruit, lime and peach complement undertones of green apple, pear and a hint of melon. On the palate, it is medium-bodied, perfectly balanced and supple. The flavors are smooth and refreshing with lemon and lime followed by lingering stone fruit, and a crisp, zesty acidity that quenches through the long, pleasant finish.

## Pair with:

This is a versatile wine, pairing well with a great variety of dishes or enjoyed on its own as an aperitif. It is an outstanding pairing partner for appetizers or fish-based dishes. A great choice for any occasion, but it is ideal with hors d’oeuvres, chilled melon and/or vegetable soups, fresh garden salads, lemon chicken, steamed white fish, grilled sole, creamy smoked salmon pasta or a white cheese chicken lasagna. As a dessert choice, pair with key lime pie. Enjoy with friends while lounging pool-side or any time.

## Denomination:

IGT

## Geographic Region:

Terre Siciliane (Sicily)

## Type:

Dry White Wine

## Alcohol:

12%

## Body:

Light;

## Acidity:

Crisp

## Aging Vessels:

Stainless Steel tanks

## Alcohol:

12% ABV

## Aging Potential:

Drink now:



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Warehouse: 3 Industrial Court, Suite 6 | Freehold, New Jersey 07728  
Phone: 908.309.7525 | Email: OceanWineGuy@aol.com