

Locanda Claudio De Luca `Le Sorelle` Pinot Grigio Rosato 2014

COUNTRY

Italy

REGION

Sicily

PRODUCER

Locanda Claudio De Luca

ABV

12.5

GRAPE VARIETY

Pinot Grigio

TASTING NOTE

Refreshing and naturally pink Pinot Grigio, still with all the zing of a regular Pinot but in a delicate salmon pink. The wine has an intense fruity fragrance which has summer fruit notes, and the acidities are slightly lower because of the warmer growing conditions of Sicily, making it easy to drink. The wine offers a mid-bodied flavour while remaining soft on the palate with a gentle finish.

BACKGROUND

Pinot Grigio is a variety which expresses its many personalities in several different ways, according to each region in Italy where it is grown.

Historically, all Pinot Grigio would have had a slight colour to it (Grigio means grey, i.e. not wholly white) and the traditional term for these wines is Ramato (meaning copper) as when Pinot Grigio grapes are fully ripe, the skins have quite a tint of colour on them. We were one of the first importers to recognise the appeal of this style, and bring it to the UK market.

To make white Pinot Grigio, you need to run the juice straight off the skins at pressing, to take up a little colour, you macerate the juice with these slightly coloured skins.

WINEMAKING

Autumn and Winter were characterised by rains which were heavier than usual seasonal averages. Flowering was slightly delayed. The summer was characterised by very strong fluctuations between day and night-time temperatures, thereby allowing the grapes to ripen in an optimal manner, which preserved the fresh and fruity aromas of the Pinot Grigio. Harvesting took place during the first several days of August.

The grapes were picked by hand and then de-stemmed and crushed. The must was cooled to a temperature of 8 degrees Celsius in order to aid the natural clarification of the juice. It was then racked into stainless steel tanks under controlled temperatures where alcoholic fermentation took place at a temperature not exceeding 15 degrees Celsius. The wine was subsequently kept in stainless steel tanks at a temperature of 10 degrees Celsius and was then filtered and bottled.

FOOD MATCH

<https://www.miltonsandfordwines.com/browse-wines/locanda-claudio-de-luca-le-sorelle-pinot-grigio-rosato-2014>



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Simple and easy to drink on it's own with friends or with lighter dishes