



KORE PINOT GRIGIO

Kore, a name evoking the Greek goddess of fertility, symbolizes abundance and rebirth, qualities reflected in our wines, which are rich and full of life. This line of wines celebrates the ancient Greek cultural heritage and its deep roots in agriculture and viticulture, embodying the purity and generosity of the land from which they come.

DENOMINATION: IGT Terre Siciliane.

SENSORIAL ANALYSIS



COLOUR: Straw yellow with coppery reflections.



BOUQUET: Predominant notes are of white flesh fruits such as apple, pear, and peach. Delicate hints of citrus like lemon and lime are also perceived, along with light floral notes of white flowers.



TASTE: The wine is characterized by good acidity that gives freshness and liveliness. The sapidity is well present, contributing to a dry and pleasant finish. The fruity and floral notes perceived on the nose are also found on the palate, making the wine harmonious and balanced, with good aromatic persistence.

HOW TO TASTE IT

FOOD MATCHING: Fresh salads, grilled vegetables, vegetable risottos.

RECOMMENDED GLASS: Tulip glass.

SERVING TEMPERATURE: 8-10°C.

ON THE MARKET

ORIGIN OF THE NAME: Kore is not just a wine; it is an experience that celebrates fertility and rebirth. Each bottle is an invitation to explore the rich cultural heritage of Sicily, to enjoy the beauty of nature, and to celebrate life's most precious moments. With Kore, we bring the ancient tradition of Greek viticulture directly to your table, making every occasion special.

ANNUAL PRODUCTION: 30.000 bottles.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Pinot Grigio.

VINEYARD LOCATION: Vita and Salemi.

ALTITUDE: 450 m above sea level.

SOIL: Medium texture.

TRAINING SYSTEM: Guyot.

PLANTS/HA: 3.300.

YIELD Q/HA: 80.

HARVEST PERIOD: Late August - early September.

HARVEST METHOD: Manual.

OENOLOGICAL DATA

ALCOHOL CONTENT: 12.5% Vol.

VINIFICATION: Soft pressing of the grapes, static clarification of the must at low temperature for 24 hours. Fermentation takes place at 16°C, with selected yeasts. Aging in stainless steel tanks for about 4 months.

REFINEMENT IN BOTTLE: 1 month.

AGEING POTENTIAL: 1-2 years.