



Gaia | Pinot Grigio

I.G.T. - TERRE SICILIANE



TYPE: Still white I.G.P. Terre Siciliane—an infusion of pure youth, light, and irresistible drinkability. This wine embodies the liquid essence of the Sicilian sun and sea; a Mediterranean fairy tale captured in a vibrant glass, releasing aromas of the breeze and unspoiled nature with every sip, and offering a poetic, enveloping experience that fills the tables of true wine lovers with pure joy.

GRAPE VARIETY: 100% Pinot Grigio. A careful selection aimed at preserving the fruit's original freshness and the varietal identity of a hugely successful international grape—one that takes on a unique, vibrant character under the island sun. Vinified entirely in stainless steel to create a white wine with a dynamic, lively, and carefree spirit, it reveals delicate scents and a wonderfully fruity aroma in the glass. A contemporary winemaking choice that appeals to every palate thanks to a profile that is accessible, immediate, and exceptionally pleasant—all while maintaining excellent quality that transcends passing trends.

COLOR: The wine displays a straw-yellow hue of extraordinary vibrancy and visual brilliance, enhanced by youthful greenish highlights that are as crisp and clear as shafts of light. This bold, cheerful, and inviting color profile visually reflects the wine's pristine youthfulness and the perfect health of the raw material. The glass's striking luminosity hints at the natural freshness and balance to be discovered upon tasting, creating a captivating visual effect that evokes the warmth of the Sicilian sun reflecting off the sea waves.

BOUQUET: The nose opens to a lively, clean, and immediately pleasing olfactory alchemy, where precise varietal notes blend with a fresh, vibrant aromatic poetry. It begins with a burst of intense, ultra-fresh white-fleshed fruit notes—vividly featuring Golden Delicious apple and juicy peach—evoking the open air and spring gardens. With aeration, the aromatic structure evolves in perfect harmony, revealing elegant floral notes of broom and a saline undertone that captivates the senses even before the first sip.

TASTING EXPERIENCE: On the palate, it achieves a masterpiece of conviviality, proving incredibly easy-drinking, harmonious, fresh, and agile. The sip transforms into pure, elegant liquid energy, expressing a fruity, full-bodied, and well-structured character while eschewing oak aging in favor of thirst-quenching fluidity. A savory texture, underpinned by vibrant acidity, provides perfect balance and an enveloping verticality; it avoids heaviness, leading instead to a seamless harmony between taste and aroma. It is a gentle embrace that captivates the palate, where juicy fruit notes give way to a clean, enveloping finish with remarkable and highly pleasing persistence.

TERROIR: The raw material draws its essence from the beating heart of Western Sicily—a prime territory characterized by predominantly clay and limestone soils, ideal for producing fruity white wines with pronounced floral notes. This magnificent setting allows the fruit to acquire the saline complexity and vibrant freshness that only this land can bestow.

AGRONOMIC ARCHITECTURE: The wine's exceptional quality is rooted in choices aimed at achieving the highest standards of production excellence. The selected fruit comes from vertical-trellis vineyards trained using the Guyot system, with a balanced planting density of 4,000 vines per hectare. This expert approach ensures each vine benefits from perfect sunlight exposure and constant airflow, yielding intact, healthy grapes rich in the natural acidity ideal for fresh, highly drinkable wines.

HARVEST: Nature's perfect rhythm culminates in the summer months, when ripening reaches the ideal balance between sugars and distinctive varietal acidity. It is at this precise moment that the raw material is selected—a careful, deliberate, and timely harvest aimed at preserving the absolute integrity, crisp freshness, and primary aromas of every single berry.

WINEMAKING TECHNIQUE: The wine's profile takes shape entirely within temperature-controlled stainless steel tanks, preserving its varietal purity. Following careful selection and gentle pressing, the resulting must ferments for 8 to 12 days under strictly controlled temperatures. It is then stored at a constant 18–20°C in stainless steel tanks until bottling—a winemaking choice that enhances the wine's youthfulness, stability, and clarity prior to protective packaging.

INGREDIENTS

Grapes, Stabilizing agents (gum arabic, potassium polyaspartate), Antioxidants (L-ascorbic acid), Preservatives (sulphites), Bottled in a protective atmosphere.

NUTRITIONAL INFORMATION

average values per 100ml	
Energy	309 kJ / 75 kcal
Fats	0 g
of which saturated fatty acids	0 g
Carbohydrates	1,7 g
of which Sugars	0,7g
Proteins	0 g
Salt	0 g

DRINK RESPONSIBLY



WINEinMODERATION

CHOOSE | SHARE | CARE
Always drink in moderation.
Alcohol abuse is harmful to your health.

WASTE SORTING

Bottle	Cork
GL 70 Glass	C/ALU 90 Alluminum screw cap
Glass Collection	Alluminum Collection

Verifica le linee guida del tuo comune.
Separa i componenti e smaltisci correttamente

ALCOHOL CONTENT: 12% Vol. A beautifully balanced and light alcohol level, precision-calibrated to support the wine's agile, thirst-quenching structure, imparting extraordinary drinkability and making every glass incredibly versatile.

ALLERGEN INFORMATION: Contains sulphites. Naturally occurring and controlled to ensure the wine's stability, aromatic freshness, and quality evolution over time.

IDEAL SERVING TEMPERATURE: 10°–12°C. The optimal temperature to allow the youthful, fruity bouquet to unfold in perfect harmony and the vibrant acidity to spread across the palate with maximum freshness and smoothness.

FOOD AND WINE PAIRING: It proves to be a masterful, eclectic, and universal companion for both everyday dining and festive occasions—a true ace up the sleeve designed to showcase culinary versatility. It shines as the perfect choice for casual aperitifs and evenings with friends, pairing beautifully with dishes ranging from delicate to full-bodied, featuring fresh fish and premium shellfish. Its crisp, clean drinkability creates an inseparable bond with the food, transforming every meal into a moment of authentic, memorable harmony.

EVOLUTION AND LONGEVITY: This wine's greatest strength lies in its youthfulness and fruit-forward character, offering peak freshness within an ideal window of 2–3 years. When stored under optimal conditions of temperature and darkness, it retains its crisp profile and lively flow, delivering a consistently fresh, spirited, and vibrant tasting experience.

SIZE: 750 ml (0.75 L). The wine is housed in a bottle with a proud, elegant profile and sleek, modern lines—chosen to preserve the product's freshness and ensure impeccable, graceful, and effortless service during those carefree moments shared at the table.



Romano Winery

Registered office: Via Armando Diaz, 16 - 91025 Marsala (PA) - Italy
Winery & Loading Hub: Contrada Ramotta - 90047 Partinico (TP) - Italy
Tel. +39 3516525374 - www.romanowinery.it - info@romanowinery.it