



ZONIN
VITICULTORI DAL 1821



Pinot Grigio



APPELLATION
Friuli Aquileia DOC



AREA
Cervignano del Friuli
(North Eastern Italy)



GRAPES
100% Pinot Grigio



ALCOHOL LEVEL
12% vol.



BOTTLE SIZE
750 ml

VINIFICATION AND AGEING

The grapes are subjected to a delicate crush and soft pressing with the use of presses operating under vacuum. Fermentation occurs at a controlled temperature of about 18°C (64°F), which preserves the fruitiness and the finest sensory characteristics of the wine. Injection of selected yeasts guarantees maximum quality of the wine's aromas and flavors.

COLOUR

Appealing straw-yellow color green with delicate reflections.

BOUQUET

Delicately fruity, relatively full and ample with an ensemble of aromas of great finesse.

FLAVOUR

Lightly dry yet extremely fresh. Its pleasantly balanced and elegant structure makes this an unusually refined and aristocratic wine.

SERVING TEMPERATURE

Serve at 10° - 12° C. (50° - 54° F.).

FOOD MATCHES

It combines well with white meats, and steamed or grilled fish. In addition, it makes a fine aperitif and is highly suited to every occasion outside meals.

ZONIN Via Borgolecco, 9 - 36053 Gambellara (Vicenza) - Tel. 0444 640111 - Fax 0444 640204 - info@zonin.it
www.zonin.it

Sagra 2016. Wine South America, Bento Gonçalves/RS, 27/09/2018.