Pinot Grigio

IGT





TOP WINE AWARDS

Hot Brand Award 2012, 2013 and 2014

VINIFICATION AND MATURATION

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 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.

COLOR

Appealing straw-yellow color with delicate greenish reflections.

BOUQUET

Delicately fruity, relatively full and refined. It offers an ensemble of aromas of great finesse.

PALATE

Remarkably soft and lightly dry, yet extremely fresh. Its light and elegant structure makes this an unusually refined and aristocratic wine.

FOOD COMBINATIONS

It combines particularly well with delicate appetizers, pasta courses with light sauces and white meats. In addition, it makes a fine aperitif and is highly suited to every occasion outside meals.

LABELS BY WINEMAKER'S COLLECTION

Montepulciano

d'Abruzzo DOC

Pinot Grigio IGT

Chianti DOCG

Pinot Noir IGT

Merlot



PRODUCER

Produced and estate-bottled by:

via Borgolecco 9, Gambellara (Vicenza), Italy www.zonin.it

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