Chardonnay Unoaked





APPELLATION



ALCOHOL LEVEL

SERVING TEMP.

BOTTLE SIZE

TOP WINE AWARDS

Hot Brand Award 2012, 2013 and 2014

VINIFICATION AND MATURATION

The grapes undergo a soft, delicate pressing. This is followed by 24 hours' maceration at 41°F of the must on the skins in order to extract the aromatic substances. Fermentation is carried out at controlled temperatures of 64°-68°F, followed by maturation on the wine's own natural lees.

COLOR

Pale straw-yellow with greenish reflections.

BOUQUET Intense, yet refined, with hints of pineapple.

PALATE

Attractively fresh and elegant and enchantingly harmonious.

FOOD COMBINATIONS

A pleasant light aperitif, it also goes well with appetizers, especially if fish-based. Excellent with delicately flavored pasta or rice dishes

LABELS BY WINEMAKER'S COLLECTION

Montepulciano d'Abruzzo DOC Chianti DOCG Pinot Noir IGT Merlot

Cabernet Pinot Grigio IGT **Chardonnay Unoaked**



PRODUCER Produced and estate-bottled by: Zonin via Borgolecco 9, Gambellara (Vicenza), Italy www.zonin.it

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