

Pinot Grigio Blush

DOC



APPELLATION
Delle Venezie DOC



AREA
Delle Venezie area



GRAPES
100% Pinot Grigio



ALCOHOL LEVEL
12%



SERVING TEMP.
50° - 54°F



BOTTLE SIZE
750 ml

VINIFICATION AND MATURATION

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

COLOR

Copper color.

BOUQUET

Delicate and fine aromas with floral and fruity notes.

PALATE

Delicately dry, with an excellent balance, freshness and good structure that leads to a clean and persistent fruity aftertaste.

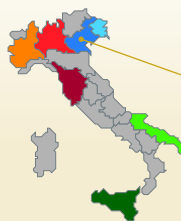
FOOD COMBINATIONS

Pairs well with light appetizers, pasta, grilled fish or white meat.



LABELS BY ZONIN

ZONIN CLASSIC COLLECTION	ZONIN JEWELS	ZONIN SPARKLING	ZONIN PROSECCO
Chianti DOCG	Ripasso Valpolicella	Rosé	Prosecco
Valpolicella	Superiore DOC	Baccarosa	DOC
Classico DOC	Amarone della	Asti	
Pinot Grigio DOC	Valpolicella DOC		
Pinot Grigio Blush			
Soave Classico DOC	Berengario IGT		



PRODUCER

Produced and estate-bottled by:
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(Vicenza), Italy
www.zonin.it

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ZONIN1821



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