Pinot Grigio

DOC







APPELLATION

Friuli Aquileia DOC



Cervignano del Friuli



GRAPES

100% Pinot Grigio



ALCOHOL LEVEL 12%



SERVING TEMP.



BOTTLE SIZE

750 ml



LABELS BY ZONIN

ZONIN I CLASSICI	ZONIN JEWELS	ZONIN SPARKLING	ZONIN PROSECCO
Chianti DOCG Valpolicella Classico DOC Pinot Grigio DOC Pinot Grigio Blush Soave Classico DOC	Ripasso Valpolicella Superiore DOC Amarone della Valpolicella DOC Berengario IGT	Rosé Baccorosa Asti	Prosecco DOC

TOP WINE AWARDS

James Suckling 2017 - 91 Points - Vintage 2016

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 finest sensory characteristics of the wine. The injection of selected yeasts also guarantees maximum quality of the wine's aromas and flavors.

COLOR

Appealing straw-yellow color and delicate green reflections.

BOUQUET

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

PALATE

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

FOOD COMBINATIONS

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.



PRODUCER

Produced and estate-bottled by:

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

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