

Pinot Grigio

DOC



APPELLATION
Friuli Aquileia DOC



AREA
Cervignano del Friuli



GRAPES
100% Pinot Grigio



ALCOHOL LEVEL
12%



SERVING TEMP.
50° - 54°F



BOTTLE SIZE
750 ml



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	Berengario IGT		
Soave Classico 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

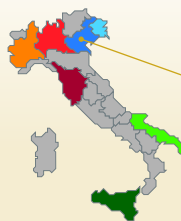
Delicately fruity, relatively full and ample with an ensemble of aromas of great finesse.

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:
Zonin
via Borgolecco 9, Gambellara
(Vicenza), Italy
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ZONIN1821



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