



ZONIN
VINTNERS SINCE 1821

Prosecco Grey Edition

Spumante Brut



VINTAGE

NV



APPELLATION

DOC



AREA

Northeast Italy



GRAPES

87% Glera, 13% Pinot Grigio



ALCOHOL LEVEL

11%



SERVING TEMPERATURE

41°-45°F



BOTTLE SIZE

750 ml



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VINIFICATION

The must is obtained by softly pressing the grapes, then 50% undergoes an initial fermentation at a controlled temperature of 64° F. (18° C.) while the remaining 50% is stored at 32° F. (0° C.) as unfermented must. The base wine is then transferred into pressurized stainless steel tanks where the wine becomes sparkling using the traditional Charmat method.

COLOR

Bright straw yellow, a fine, clear mousse with a very delicate perlage.

BOUQUET

Fruity and aromatic, with hints of calendula and ginger.

PALATE

Lively and electric with light notes of orange, mandarin, and an appealing spiciness of ginger on the finish.

FOOD PAIRINGS

Ideal for an aperitivo, pairs excellently with charcuterie, cheese or light seafood dishes.



CAMPAGNA FINANZIATA AI SENSI
DEL REGOLAMENTO CE N. 1308/13
CAMPAIGN FINANCED ACCORDING
TO (EC) REGULATION NO. 1308/2013

