

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



VINIFICATION AND MATURATION

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

COLOR

Appealing straw-yellow color green with delicate reflections.

BOUQUET

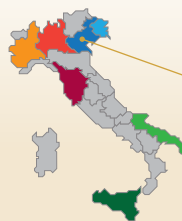
Delicately fruity, relatively full and ample with an ensemble of aromas of great finesse.

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
www.zonin.it

f/zonin

ZONIN1821



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