

# 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	
<b>Pinot Grigio DOC</b>			
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

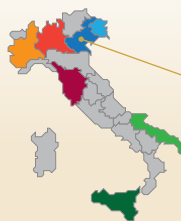
Delicately fruity, relatively full and ample with an ensemble of aromas of great finesse.

## 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](http://www.zonin.it)

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