



# Pinot Grigio

FRIULI AQUILEIA DOC

## AREA

Cervignano del Friuli (North Eastern Italy).

## GRAPES

100% Pinot Grigio

## VINIFICATION

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 18°C (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.

## FLAVOR

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

## SERVING TEMPERATURE

Serve at 10°-12°C (50°-54° F).

## FOOD COMBINATION

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 outside meals.

## ALCOHOL LEVEL

12% by volume.

## PRODUCER

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