



# Pinot Grigio

DELLE VENEZIE, I.G.T.

## AREA

Delle Venezie (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.

## COLOUR

Appealing straw-yellow colour with delicate green reflections.

## BOUQUET

Delicately fruity, relatively full and refined. It offers an ensemble of aromas of great finesse.

## FLAVOUR

Lightly dry and extremely fresh dry yet extremely fresh. It also offers a delicious reminder of the original grape. Its light and elegant structure makes this an unusually refined and aristocratic wine.

## SERVING TEMPERATURE

Serve at 10°-12°C (50°-54°F).

## ALCOHOL LEVEL

12% by volume.

## FOOD COMBINATION

It combines particularly well with delicate appetizers, pasta courses with light sauces and white meats. In addition, it makes a fine aperitif and is highly suited to every occasion outside meals.

## PRODUCER

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