



ZONIN - "Ventiterre" Pinot Grigio delle Venezie DOC



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GRAPES • Grapes Pinot Grigio

GRAPES ORIGIN GRAPES Origin

Eastern hilfassiden bill Gaide of a Bard 200/2250 200/2250 ramasl from morenic, morenic, stony and well drained soils is

WINEMAKING and AGING ing and Aging The grapes are subjected to a delicate crush and soft

pressing with the uses of presses are not ingly inder very and soft Fermentation occurs at a controlled temperature of about 18°C (64° F), which preserves the truitiness and the finest sensory characteristics op the same and the finest yeasts gudron fe (stand x in which you is a stand the finest

and flavorsensory characteristics of the wine. Injection of selected

ANALYTIC DATA guarantees maximum quality of the wine's aromas

Alcohol comentavors. 12.50% vol.

WINE DESCRIPTION

Colour: Straw yellow in colour Bouquet: Delicately muity, relatively full and refined. It offers an eBseingsie tordalionated of gritest massely full and refined. It offers an

Taste: Lightlyeand antionally freshedin wet extremely

fresh. It also offers and elegant structure makes this an grape. Its light and elegant structure makes this an unusually retineed and ransocratic wifeminder of the original grape. Its light

and elegant structure makes this an unusually refined and aristo-FOOD AND WINE PAIRING

It combines particularly well with delicate appetizers, pasta cours Fortil ight wine apain hite meats. In addition, it makes a fine aperitif and is highly suited to every occusion outside meatscularly well with delicate appetizers, pasta

courses with light sauces and white meats. In addition, it makes a SERVICE TEMPERATURE and is highly suited to every occasion outside meals. 10° C

PRODUCER PROFILE 10° C ZONIN Gambellara Analytic data 9

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