



FAMIGLIA  
**ZONIN**  
DAL 1821

## Pinot Grigio Blush 2023



#### APPELLATION

DOC



#### AREA

Delle Venezie area



#### GRAPES

Pinot Grigio



#### ALCOHOL LEVEL

12,5% vol.



#### BOTTLE SIZE

750 ml

#### VINIFICATION AND AGEING

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 flavours.

#### COLOUR

Inviting copper colour.

#### BOUQUET

A fine and delicate aroma of rare elegance, pleasantly supported by fruity and flowery notes.

#### FLAVOUR

Delicately dry, with an excellent balance, the flavour displays structure and good freshness. The finish is caressing with a clean and persistent fruity aftertaste.

#### SERVING TEMPERATURE

Best served cool, around 8° - 10° C.

#### FOOD MATCHES

Its fresh, elegant flavour makes it an ideal match for light appetizers, delicately flavoured pasta and rice dishes, grilled fish or even white meats.

CASA VINICOLA ZONIN S.p.A.

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