

Zorzon, Pinot Grigio, 2012, DOC



Varietal	Pinot Grigio 100%
Region	Friuli-Venezia Giulia, Collio
Harvest Method	Harvested by hand.
Vinification	The grapes are gently pressed and fermented at controlled temperature of 16°-18°C/61°-64°F
Aging Process	The wine is left in stainless steel tanks in temperature controlled condition, followed by a removal of the lees during a two-step process then, filtered and sterilized in bottles.
Aroma	The wine's bouquet is intense, pleasant and particular.
Palate	On the palate, the wine demonstrates a solid structure and a good persistence.
Food Pairings	This wine goes well with rich soups, rice dishes made with light meat, white meat and chicken.
Serving Temperature	8°-10°C/46°-50°F