



AZIENDA AGRICOLA ZOF



Pinot Grigio

Variety: Pinot Grigio

Harvest: by hand in the first half of September

Vinification: Typical white wine vinification with destemming then soft pressing

Fermentation: takes place in temperature controlled steel tank

Finishing: in steel tank

Bottling: April/May

Curiosity: this variety is thought to be a colour variation of Pinot Nero, a twin if you like. It grows extremely well in our climate.

Pinot Grigio has an intense straw yellow colour. It is distinctive on the nose with a fragrance of nutmeg and acacia. The taste is delicate, gentle, with overtones of wormwood.

Gastronomic Combination: This wine is very flexible and can be matched with many dishes such as salami, grilled fish, fish with sauce, pasta with basil and tomato or aubergine, light soups, gnocchi with Bolognese sauce and white meat. It is really good with appetisers and as a pleasant aperitif. The serving temperature for this wine is 8°-10°C, served in glasses for quality white wine.

Ageing Potential: 4 years



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