

# ABBAZIA ZOE

## PINOT GRIGIO DELLE

### VENEZIE DOC



| PRODUCT                                                                                                                                                                          |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Category:</b> Still white wine DOC                                                                                                                                            |
| <b>Main grapes:</b> Pinot Grigio and vinestocks authorized                                                                                                                       |
| <b>Vinification:</b> White vinification. Alcoholic fermentation at a controlled temperature (15-20°C) on the skins for a total of around 10-15 days                              |
| <b>Ageing:</b> inox tanks only                                                                                                                                                   |
| <b>Picking:</b> 100% by hand                                                                                                                                                     |
| <b>Soil:</b> sedimentary and alluvial origin and include cool, gravelly and clayey                                                                                               |
| <b>Product origin:</b> Italy - Veneto, Friuli Venezia Giulia regions and Trento province                                                                                         |
| SENSORY EVALUATION                                                                                                                                                               |
| <b>Colour:</b> A golden hue accented by subtle copper highlights                                                                                                                 |
| <b>Nose:</b> On the nose it offers mineral and fruity notes with scents of pomegranate                                                                                           |
| <b>Taste:</b> On the palate, it is full and rich, with hints of ripe yellow fruit                                                                                                |
| STORAGE CONDITION AND ADDITIONAL INFORMATION                                                                                                                                     |
| <b>Storage:</b> Keep vertically in a dry, fresh and dark place. Do not age, better drink it young                                                                                |
| <b>Pairs:</b> Hearty soups, risotti, first courses with a tomato base, white meat and fish sauces. Suitable with white meat, fried or baked fish, shellfish and fried vegetables |
| <b>Serving Temperature:</b> 10-12 °C. Serving at this temperature allows the wine to express its full aromatic complexity and balance on the palate                              |
| <b>Recommended Glass:</b> Pinot Grigio delle Venezie DOC is best enjoyed in a burgundy-shaped glass, as it preserves its elegance and flavour                                    |

| Net cont. | Alcohol vol. | Sugar gr/l | Total acidity gr/l | Bottle weight | Custom code | Bottle Bar code |
|-----------|--------------|------------|--------------------|---------------|-------------|-----------------|
| 750 ml    | 12%          | 0-2.5      | 5.2-6.2            | 1,15 kg       | 22042128    | 8001592005956   |