



PINOT GRIGIO DELLE VENEZIE

DENOMINAZIONE DI ORIGINE CONTROLLATA

WINEMAKING

The grapes are vinified in white. The must undergoes a slight cleaning by static settling. Beginning of fermentation is carried out by inoculation of selected yeasts at controlled temperature of 16-18° C. Then the product is cleaned and stocked in stainless steel tanks.

WINEMAKER'S NOTE

A pleasant, fruity wine with notes of pear and apricot and floral hints. Fresh, harmonious and well balanced.

FOOD PAIRING

Ideal with starters, delicate first course dishes, fish, white meat. To be served at 10 -12° C.

SAN ZENO is a careful selection that includes wines from Italy's finest wine-producing regions.



Geographic Area
Veneto, Friuli and Trentino

Alcohol
12 %

Grapes/Blend
Pinot Grigio 100%

PH
3.10

Total acidity
5.6 g/l

Harvesting period
Mid September

Residual sugar
7.5 g/l