



Producer Profile

Owned by: The Zenato family

Winemaker: Alberto Zenato

Total acreage under vine: 175

Estate founded: 1960

Winery production total: 2,000,000

Region: Veneto

Country: Italy



Pinot Grigio delle Venezie IGT 2008

Wine Description

Made from 100% Pinot Grigio harvested in September. The grapes are crushed and fermented in temperature-controlled stainless steel tanks for 15-20 days. After fermentation, the wine is refined in tanks for two months before it is bottled and released on the market.

Tasting Notes

Straw yellow in color with greenish highlights, and a delicate bouquet. This is a wine to be enjoyed young when one can best appreciate its zesty fruitiness. Refreshing and soft with a smooth, dry finish, this versatile Pinot Grigio is a great choice for any occasion, but ideal with hors d'ouvres, soups and fish. A blockbuster!

Vineyard Characteristics

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|-----------------------------------|---|
| Production area/name of vineyard: | Trentino, East-Veneto and Friuli Venezia Giulia |
| Size of vineyard (acres): | 100 |
| Soil composition: | clay, chalk, gravel |
| Training method: | Guyot double or spurred cordon |
| Elevation (feet): | 330-495 |
| Vines/acre: | 1,600 |
| Yield/acre (tons): | 3.6 |
| Exposure: | Southern/southeastern |
| Year vineyard planted: | 1989 |
| Agronomist/Vineyard manager: | Alberto Zenato |

Winemaking & Aging

| | |
|---------------------------------------|-------------------|
| Varietal composition: | 100% Pinot Grigio |
| Harvest time: | September |
| Winemaking consultant: | Silvano Tempesta |
| First vintage of this wine: | 1980 |
| Number bottles produced of this wine: | 960,000 |

Fermentation

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| Fermentation container: | Stainless steel tanks |
| Length of alcoholic fermentation (days): | 15-20 |
| Fermentation temperature (°F): | 63-64 |

Aging

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|----------------------------------|-----------------------|
| Aging container: | Stainless steel tanks |
| Size of aging container: | 300 HL |
| Length of aging before bottling: | 6 months |
| Length of bottle aging: | 2 months |

Analytical data

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|-------------------------------|-------|
| Alcohol: | 12.5% |
| pH level: | 3.4 |
| Residual sugar (grams/liter): | 3.7 |
| Acidity (grams/liter): | 5.6 |
| Dry extract (grams/liter): | 22.9 |

