



## Zenato Pinot Grigio delle Venezie 2019

### WINE DESCRIPTION

This wine is a perfect introduction to the variety. Delicately scented and soft on the palate, it offers classic citrus and floral notes in a balanced elegant style.

### TASTING NOTES

Lemon-green in color, aromas of Key limes and white peaches complement undertones of green apples and grains of paradise. On the palate, it is smooth and refreshing with a long, pleasant finish.

### FOOD PAIRING

A great choice for any occasion, but it is ideal with hors d'oeuvres, vegetable soups, fresh garden salads, and grilled sole.



### VINEYARD & PRODUCTION INFO

Production area/appellation:	Delle Venezie DOC
Soil composition:	Clay-Loam
Training method:	Double-Guyot and Spur-pruned Cordon
Elevation:	330-495 feet
Vines/acre:	1,600
Yield/acre:	3.6 tons
Exposure:	Southeastern / Southern
Harvest time:	September

### WINEMAKING & AGING

Varietal composition:	100% Pinot Grigio
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	20 days
Fermentation temperature:	61-64 °F
Maceration technique:	Cold Soak Maceration
Length of maceration:	1 days

### PRODUCER PROFILE

Estate owned by: The Zenato family  
Winemaker: Alberto Zenato  
Total acreage under vine: 175  
Estate founded: 1960  
Region: Veneto  
Country: Italy

