



**ZORZETTIG**  
IL VINO IN FRIULI DAL 1874

# PINOT GRIGIO 2022



**Appellation** Friuli DOC

**Grapes** 100% Pinot Grigio

**Production Area** Hills of eastern Friuli

**Harvest** First ten days in September 2022

**Type of soil** Ponca: soils formed by layered and crumbling marl and sandstone of Eocene origin.

**Vine training** Double arched cane, Guyot

**Plant Density** 3.500 vines/ha

**Winemaking** After a soft pressing, the free-run must is brought to a temperature of 11-12°C for 24 hours. Fermentation takes place in steel tanks for 8-10 days at a controlled temperature.

**Maturing and Ageing** 6 months in steel tanks. This is followed by a period of ageing in the bottle.

**Ageing potential** 6-10 years

**Alcohol content** 13% vol

**Available formats** 750 ml

**TASTING NOTES** A surprising Pinot Grigio. The nose reveals fresh nuances of crunchy fruit, such as nectarine and Williams pear, followed by hints of broom. The flavour is pleasantly gratifying and very fresh.

**DOMINANT NOTES** **Walnut peach, William Pear, Broom**

**PAIRINGS** *Prosciutto di Sauris* (ham) and 6-month-old *Montasio* cheese; *rosa di Gorizia* (chicory) with Friulian bacon and eggs.

**Serving Temperature** 12°C

**Technical Data** 5.3 g/l acidity, 1.8 g/l residual sugar, 21 g/l dry extract



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A.: Agr. ANNALISA ZORZETTIG – Strada di Sant'Anna 37, Loc. Spessa – 33043 Cividale del Friuli (UD) – [www.zorzettigvini.it](http://www.zorzettigvini.it)