

ZORZETTIG

TENACI DAL 1874

PINOT GRIGIO

2025



Appellation Friuli DOC

Grapes Pinot Grigio 100%

Area Hills of Eastern Friuli

Harvest Early September

Type of soil Ponca, soils made up of stratified and weathered marl and sandstone of Eocene origin

Training system Guyot

Plant density 4,500 vines per hectare

Winemaking After gentle pressing of the grapes, the free-run must is naturally settled at a temperature of 11–12 °C for 24 hours. Racking is followed by a slow fermentation in stainless steel tanks for about 10 days at a controlled temperature of 16 °C

Maturing and ageing Several bâtonnage operations complete the maturation in stainless steel tanks, followed by bottling and a period of bottle ageing

Alcohol content 12,5 % vol

Notes A Pinot Grigio that surprises. On the nose it reveals crisp notes of peach, apricot and broom flowers. On the palate it is pleasant, rich and remarkably fresh

Pairings A classic with Montasio DOP cream flan, ideal with fish pasta dishes

Serving temperature 12 °C

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