

PINOT GRIGIO



D.O.C.
FRIULI

HARVEST 2021

Production in hl: 200 → 26.000 bottles.
Plant density per hectare: 5,000 plants
Training system used: double-arched cane and guyot
Grape percentage: 100% Pinot Grigio

Vinification: using the classic white wine making method with soft pressing, refrigeration with the settling and racking of the cleaned must, fermentation at a controlled temperature (around 17°C) and the addition of selected yeasts which allow greater control of the fermentation process. The wine is left on the lees until February so that it develops a better flavor and bouquet. It is filtered in the spring. This wine is not oaked.

Alcohol level: 13 % Vol.
Total acidity: 5,50 g/l Tartaric Acid.
Residual sugars: 0,2 g/l
Sulphur dioxide: 92 mg/l
Non-reducing extract: 20.0 g/l

Organoleptic description of the wine:

Colour: straw yellow.
Fragrance: aromatic, delicate hint of acacia and pineapple.
Flavour: dry, crisp, fresh, and full.
Food pairings: Aperitif, starters, shellfish such as lobster, spiny lobster, and shrimps, delicate creamed soups and broths. Best served at a temperature of 10-12 °C.

AZIENDA AGRICOLA ZAGLIA GIORGIO
VIA CRESCENZIA 10
33050 PRECENICCO(UD)
info@zaglia.com - www.zaglia.com
tel.: +39 0431510320