



ZERBINA Pinot Grigio

A.B.V.: 12.5%

Varietal

- 100% Pinot Grigio

Location/Production

- The Zerbina Pinot Grigio varietal vineyards are located in the Delle Venezie Region of Northern Italy.
- Our vines are planted hill-side at 750 feet above sea level, to maximize the benefit of well-drained, mineral-rich, volcanic basalt rock and clay soils.
- When the harvesting starts in August, the grapes are hand-picked, transported and pressed on the same day.
- The wine is cold fermented for three weeks and is not oak-aged to allow the grapes' varietal character to remain prominent.
- A Nitrogen press is used to eliminate the exposure to oxygen during fermentation.

Color, Nose & Palate

- This varietal has aromas of white fruit, flowers, and almonds with a crisp, vibrant structure.
- Our Zerbina Pinot Grigio has a fresh finish, and pairs well with white meats, fish, seafood, pasta, and delicate cheeses.



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