



## PRODUCER PROFILE

Estate owned by: The Zenato family  
Winemaker: Alberto Zenato  
Total acreage under vine: 175  
Estate founded: 1960  
Winery production: 900,000 Bottles  
Region: Veneto  
Country: Italy

## Zenato Pinot Grigio delle Venezie 2022

### 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

|                                |                                     |
|--------------------------------|-------------------------------------|
| 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                           |
| Bottles produced of this wine: | 900,000                             |

### 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                |
| Total SO <sub>2</sub> :           | 85 mg/L               |

### ANALYTICAL DATA

|                 |          |
|-----------------|----------|
| Alcohol:        | 12.5%    |
| pH level:       | 3.38     |
| Residual sugar: | 5 g/L    |
| Acidity:        | 6.3 g/L  |
| Dry extract:    | 28.5 g/L |