



PINOT GRIGIO

D.O.C.
FRIULI

HARVEST 2022

TRADITIONAL LINE

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 in order for it to develop a better flavour and bouquet. It is filtered in the spring. This wine is not oaked.

Alcohol level: 13,5 %Vol.

Total acidity: 5,80 g/l Tartaric Acid.

Residual sugars: 0,2 g/l

Sulphur dioxide: 90 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.

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