

ZUCCOLO

◆ DAL 1950 A NIMIS ◆

PINOT GRIGIO

Friuli DOC



ESTATE IN TAURIANO (PN)

Luminous, slightly coppery white, with an aroma that combines different floral scents, fresh and with an excellent body. This refined wine bestows balanced and genuine tones, like the land from which it comes.

Origin: Friuli DOC – Estate in Tauriano (PN).

Vinification: in steel tanks.

Appearance: varyingly dark straw yellow, with a copper rim.

Nose: multilayered floral and fruity fragrances which evolve with age into a mature bouquet.

Palate: fresh and full-bodied, with light tannins.

Ideal serving temperature: 10-12 °C

Alcoholic strength: 12,5% vol.

Pairings: hors d'oeuvres, fish dishes, pasta or rice dishes, soups.

Gruppo Vinicolo Fantinel spa

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