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The natural bud mutation of Pinot Noir, certainly one of the most famous grape varieties in the world, has found ideal conditions in which to express itself in Friuli Venezia Giulia region.

Pinot Grigio Sodevo, is vinified exclusively in stainless steel tanks to preserve its varietal characteristics, integrating its elegant and refined aromatic profile with a tangy and minerally taste.

#### **VARIETY**

Pinot Grigio

#### **APPELLATION**

D.O.C. Friuli.

#### **CHARACTERISTICS**

COLOUR: straw yellow.

BOUQUET: intense and well-orchestrated with noticeable fruity overtones.

TASTE: well-rounded and minerally.

#### **SOIL TYPE**

Marl and sandstone of mid-eocene origin; superb aspect and position, with a medium to steep slope.

#### **VINIFICATION**

The destemmed grapes are soft crushed and then fermented in temperature-controlled stainless steel tanks. The wine remains on the lees for approximately 5 months before being bottled.

#### **WINE AND FOOD PAIRING**

Suggested with fish soups and chargrilled seafood or served with risottos and baked vegetables.