



ZONIN
VITICULTORI DAL 1821



Prosecco DOC Grey Edition Spumante Brut



APPELLATION
DOC



AREA
Northeast Italy



GRAPES
Glera and Pinot Grigio



ALCOHOL LEVEL
11% vol.



BOTTLE SIZE
750 ml



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VINIFICATION

The must is obtained by very soft pressing of the grapes, then 50% undergoes an initial fermentation at a controlled temperature of 18° C. (64° F.) while the remaining 50% is stored at 0° C. (32° F.) as unfermented must. Lately they are assembled and transferred into pressurized stainless steel tanks where the wine is made sparkling using the traditional Charmat method.

COLOUR

Bright straw-yellow; a fine, clear mousse with a very delicate perlage.

BOUQUET

Attractively intense; very fruity and aromatic, with hints of calendula, broom and ginger.

FLAVOUR

Very well-balanced, lively and eclectic with light notes of orange and mandarin and a very appealing spiciness that lingers on the finish.

SERVING TEMPERATURE

Serve at 5°-7°C. (41°-45°F.).

FOOD MATCHES

An excellent aperitif, it can also be served throughout the meal - including dessert - as long as with sol and salmon roll, scallops on a cream of peas, aubergine and rucolino rocket fritters.