

ZENSA



PINOT GRIGIO
INDICAZIONE GEOGRAFICA PROTETTA
PUGLIA



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GRAPES:

100% Pinot Grigio

VINEYARD AREA:

The Pinot Grigio grapes are selected from low-yielding, fully organic vineyards in the province of Brindisi, in Puglia, southern Puglia. The vines are trained in the spurred cordon system.

The plants are an average of 15 years old, with a plant density of approximately 5000 plants per hectare.

HARVEST:

The grapes are carefully picked by hand in mid-August. Harvest only occurs during the early hours of the morning to ensure that the fruit maintains its freshness as it travels to the winery.

VINIFICATION:

The grapes are de-stemmed and delicately pressed. The must is then chilled to 10°C and left to rest for approximately 24 hours. The clarified must is then racked and placed in stainless steel fermentation tanks. Fermentation is carried out using selected yeasts at a controlled temperature of 16°C. Following fermentation the wine is left to rest on its lees for approximately 3 months in order to maximize the extraction of the delicate aromas typical of this grape variety.

ALCOHOL:

13%

WINEMAKER'S NOTES:

The wine is straw yellow in color and displays delicate aromas of lemon-lime, peach, almonds and honeysuckle. The palate is crisp and refreshing, with an elegant, mouth-watering balance of fruit and acidity.