

ZENSA

ZENSA PINOT GRIGIO

PUGLIA • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

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.

Wine Making

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

Food Suggestions

Pairs well with white fish, shellfish, vegetarian dishes, appetizers and snacks.

TASTING 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.

SCAN >>
More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic
- Vegan-Friendly
- Chemical & Pesticide-Free
- ABV%: 13
- Class: White

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

