

# ZINGARA

## Pinot Grigio

Venezie IGT



Italy > Friuli > Grave

### Variety

100% Pinot Grigio



### Terroir

Gravel and clay marl.



### Winemaking

*Winemaker: Giovanni Ruzzene*

48 hours pre-fermentation cold maceration, soft crush, followed by fermentation at a controlled temperature and late maturation in steel basins in contact with ferments.



### Production

600 cases



*Zingara*

Too often, the ubiquitous Pinot Grigio wine gets lumped into a category as being the inexpensive, easy way to score a happy hour buzz. And while Zingara Pinot Grigio is definitely an extraordinary value, its character, hand-crafted nature and depth make it an easy drinking Italian white wine that can be appreciated by the most demanding wine drinker.

Elegant with an aromatic and persistent floral bouquet. White fruit is evident on the palate giving this unique Pinot Grigio memorable freshness and softness.

### VARIETAL NOTES

The white or gray, “gris,” cousin to the pinecone, “pinot,” shaped grape clusters of Pinot Noir, this grape finds sympathetic soils and perfect weather for its cultivation in Italian regions of Alto-Adige, Veneto and Friuli.

### FOOD PAIRING

Whip up some creamy cheese sauces for Carbonara, lemon chicken piccata or pair with pan-fried halibut.



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*Personally selected, hand-harvested wines  
from the best family vineyards.*