



# ZACCAGNINI

## Pinot Grigio I.G.T.

### TASTING NOTES



A tropical fruit bouquet and extremely pleasant aromas are on the nose, leading to a fresh, well-balanced wine. It possesses great minerality, a generous mouthfeel and a crisp, refreshing finish.



### VINEYARD & PRODUCTION INFO

**Vineyard location:** Colline Pescara, Abruzzo, Italy  
**Green status:** Sustainably farmed  
**Soil composition:** medium-textured clay  
**Vine training method:** marquee and espalier  
**Elevation:** 919 FASL  
**Vines/acre:** 6178  
**Average vine age:** 15 years  
**Production:** 9 tons per acre



### WINEMAKING & AGING

**Varietal composition:** 100% Pinot Grigio  
**Fermentation container:** Stainless Steel  
**Maceration technique:**  
vacuum pressing of free-run must  
**Type of aging container:** Stainless steel then in bottle  
**Length of aging:** n/a



### TECHNICAL DATA

**Alcohol:** 12.5% abv  
**Residual sugar:** 5.0g/L  
**Acidity:** 6.0g/L



### PRODUCER PROFILE

**Winemaker:** Federica Lauterio  
**Total acreage of vines:** 100 ha  
**Winery production:** Ciccio Zaccagnini, S.p.A  
**Region:** Abruzzo



### REVIEWS

92 pts - 2021 vintage- BTI  
90 pts - 2018 vintage - BTI



### FOOD PAIRINGS

Perfect for aperitifs! It also pairs well with various antipasti, seafood, grilled veggies, rotisserie chicken and lighter pork preparations.

