



LOCATION:

Italy > Friuli-Venezia Giulia
> Friuli DOC > Pordenone

VARIETY:

Pinot Grigio

WINEMAKER:

Giovanni Ruzzene



SCIENCE

ABV: 12.52%

SUGAR RATE: 0.5 g/L

TOTAL SO₂: 94 ppm

TOTAL ACIDITY: 5.4 g/L

Zingara Pinot Grigio

EXPERIENCE

NAME: The Zingara project is a collaboration between Uva Imports and our Italian producers. Zingara means wanderer in Italian and represents the inspiration behind the origin of Uva Imports.

CHARACTER: Pleasant aromas of golden apple, pear, and peach blossom. The palate is dynamic and fresh with a delicate nutty minerality, great structure, and fortitude.

ENJOY WITH: Best paired with delicate dishes. Perfect with fish, pasta with cream or white sauce, and rice dishes with vegetables and chicken.

BEST RESULTS: Serve at 45-50° F, allow 15-30 to breathe before serving.

EXPRESSION

FERMENTATION & EXTRACTION: Soft pressing of the grapes with pneumatic press, only the best juice from the early part of the pressing is used. Fermented at a controlled temperature with selected yeast.

ELEVAGE: Aging in stainless steel tanks on the lees for 6-7 months before bottling.

FINING AND FILTERING: Mildly filtered with a larger membrane, without fining, vegan.

SULFUR: Sulphur dioxide is added in very small amounts during the vinification and aging process.

SOURCE

FARMING: Certified ISO sustainable with integrated farming practices, without use of pesticides or herbicides. Renewable sources are utilized to cover the total energy output. The estate recycles over 90% of its waste.

LAND: Mineral rich soils with rocky clay and limestone, Vine rows are planted from north to south for best exposure and ventilation. 5 hectares planted.

VINE: Guyot. Planted in 2008.

HARVEST AND PRODUCTION: Harvested by hand, 3,500 cases.

