



# CACHET WINE

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## Pinot Grigio I Classici, Zeni

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**Code**

ZENI050

A Pinot Grigio that is far too easy to drink! The minerality is very impressive and marries harmoniously with ripe fruit and perfumed notes. Fresh, bright and delicately flavoured

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**Tasting Notes:**

In the glass the wine is an inviting straw yellow colour with golden reflections. The bouquet is full, with aromas of white flowers, pears and apricot. On the palate, the bouquet is combined with a fresh mineral character and lively acidity.

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Specification	
<b>Vinification</b>	Vines are planted on limestone soil, which allows good water-retention and provides the perfect dosage of water to the roots facilitating the absorption of the minerals. The grapes are handpicked when they are fully ripe and the must is gently pressed. Fermentation takes place at controlled temperatures in stainless steel tanks.
<b>ABV</b>	12.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	Italy
<b>Region</b>	Verona
<b>Area</b>	Venezie
<b>Type</b>	White Wine
<b>Grapes</b>	Pinot Grigio
<b>Vintage</b>	2024
<b>Style</b>	Dry
<b>Body</b>	Elegant, crisp and delicate
<b>Producer</b>	Zeni
<b>Producer Overview</b>	Gaetano Zeni, referred to as Nino by everyone, was the real innovator of the modern era of the winery: a number of small and big changes initiated by him lifted the winery to its level of today. It was Nino who decided to move the production in the 1950s from the small winery in the historic centre of Bardolino to its present location, with more space and improved practicality, in the hills above the village with a spectacular view of Lake Garda. <b>Read more online</b>
<b>Closure Type</b>	Screw Cap
<b>Food Matches</b>	Drink with seafood, white fish or creamy cheeses
<b>Press Comments</b>	N/A