



dal zotto

2025

PINOT GRIGIO

APPEARANCE

Pale straw with lime green hues.

AROMA

Lemon tart, lime, wildflowers, pear, green apple.

PALATE

The wine expresses subtle floral, with fresh pear, citrus and honey flavours encased by rich stone fruit textures. Taste is round and silky with balanced acidity.

TECHNICAL ANALYSIS

pH: 3.33
Acidity: 5.56 g/L

MATURATION

3 months in stainless steel.

WINEMAKER'S COMMENT

The Dal Zotto family lives and works by the credo of family, tradition and innovation and with a third generation becoming involved in the vineyard, cellar door, garden and events, it seems there is plenty more family, tradition and innovation to come.

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