



## Zuani

### Pinot Grigio Sodevo

**Appellation:** IGT Venezia Giulia

**Type:** White, dry

**Varietal:** 100% Pinot Grigio

Pinot Grigio Sodevo is vinified exclusively in stainless steel tanks to preserve its varietal characteristics, integrating its elegant and refined aromatic profile with a tangy and minerally taste that make it versatile in food pairings.

#### Tasting Notes

**Color:** Bright straw yellow.

**Bouquet:** Intense and well-orchestrated with noticeable fruity overtones.

**Taste:** Well-rounded and minerally with an appealing flavor of golden apples and a very lively finish.

#### Food Pairing

Suggested with fish soups and chargrilled seafood or served with risottos and baked vegetables.

#### Vineyard Notes

**Vineyard:** Southwestern exposure, with a medium to steep slope.

**Altitude:** 800 to 900 feet a.s.l.

**Average age of vines:** 15 years old.

**Training System:** Guyot.

**Soil:** Marl and sandstone of Eocene origin.

#### Winemaking Notes

**Harvest:** Hand-picked in the first two weeks of September.

**Vinification:** The destemmed grapes are soft crushed and then fermented in temperature-controlled stainless steel tanks.

**Aging:** The wine remains on the lees for approximately 5 months before being bottled.



*Zuani is built on an exceptional vineyard on a gentle hillside surrounding the Zuani cellar. Patrizia Felluga and her son, Antonio, have taken it upon themselves to make only wines that are genuine to the unique heart of Collio. The rows of vines, cultivated respecting the environment and the nature, grow on a soil of marl and sandstone, known as **Ponca**, on medium-high slopes. The mild climate of Collio and the proximity to the Adriatic Sea and the Alps create perfect temperature ranges that allow a long maturation season. The harvest of the grapes is done exclusively by hand in small boxes. The vinification, depending on the wine, takes place in our cellar in temperature-controlled stainless steel tanks or in small and charming *barriqueria*.*