



VINITY
WINE COMPANY

Zuani

Zuani Riserva Collio Bianco

Appellation: Collio, DOC

Type: White, dry

Blend: Tocai Friulano, Chardonnay, Sauvignon Blanc, and Pinot Grigio

A white wine made with a blend of native Tocai Friulano grapes, and international varietals that thrive in Friuli, especially in Collio, with its outstanding combination of geology, type of soil types and climate.

Tasting Notes

Color: Bright straw yellow, shading into pale gold.

Bouquet: Subtle toastiness and vanilla with distinct hints of citrus fruit.

Taste: The palate notes the well-extracted fruit from the late harvested grapes. Distinct hints of citrus fruit on both nose and palate. The complex palate is present from entry through to the leisurely finish.

Food Pairings

A “meditation wine” to enjoy on its own, or with light starters, baked rice or pasta, shellfish, crustaceans and white meats.

Vineyard Notes

Production Area: Zuani, Giasbana, in the municipality of San Floriano del Collio (GO).

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

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

Average age of vines: 15 to 30 years old.

Plant density: 1300 plants per acre.

Training System: Double Pergola.

Soil: Marl and sandstone of mid-oceanic origin.

Yield: About 3.2 tons per acre.

Winemaking Notes

Harvest: Early to Mid-September.

Vinification: Cold maceration, then maturing in small new barrels of French oak with lees stirring, daily at first, then weekly.

Aging: In the bottle for 3 months



*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*.*