



VINITY  
WINE COMPANY

## Zuani

### Zuani Vigne Collio Bianco

**Appellation:** Collio, DOC

**Type:** White, dry

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

A white wine made with a blend of native Friulano grapes, Chardonnay, Sauvignon and Pinot Grigio. These international varietals thrive in Friuli, especially in Collio, with its outstanding combination of geology, soil and climate.

#### Tasting Notes

**Color:** Bright, light golden.

**Bouquet:** Soft, complex, fruit-rich nose enhanced by lingering mineral notes.

**Taste:** The warm, broad palate echoes the nose, revealing balanced acidity and impressively rich fruit on the long finish.

#### Food Pairing

Delicious with light starters, baked rice or pasta, fish and white meat.

#### 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.

#### Winemaking Notes

**Harvest:** Harvested around the third week of September.

**Yield:** About 3.2 tons per acre.

**Vinification:** Each varietal is vinified separately; cold maceration; temperature-controlled fermentation and maturing in stainless steel tank.

**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*.*