



Zuani

Ribolla Gialla Sodevo

Appellation: IGT Venezia Giulia

Type: White, dry

Varietal: 100% Ribolla Gialla

Ribolla Gialla is the autochthonous white grape from the region. It is probably the oldest vine in the region as the earliest evidence of its diffusion dates back to the Roman Empire. Ribolla Gialla owes its name to its strong malic acid content, which in the past made the wine to “re-boil” in barrels. This grape variety with its late bud burst and ripening is inextricably linked to the history of the Sodevo hills.

Tasting Notes

Color: Straw yellow with delicate green hues.

Bouquet: Subtle floral overtones, acacia flower and jasmine.

Taste: Elegant and fresh with a pleasant acidity and citrusy finish.

Food Pairings

Ideal as an aperitif or served with seafood starters and fish and vegetable first courses. It is perfectly matched to ham and fresh cheeses.

Vineyard Notes

Average Age of Vines: 15 years.

Training System: Guyot.

Soil: Marl and sandstone of Eocene origin.

Winemaking Notes

Harvest: Manually in crates in the second half of September/beginning of October.

Vinification: The grapes are macerated for approximately 12 hours and are then soft crushed. The must is then left to ferment in stainless steel tanks at a controlled temperature.

Aging: Aged in stainless steel.



*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*.*