VINITY
WINE COMPANY

Zuani
Pinot Grigio "Sodevo"



Overview

- In the hills of Friuli, a stone's throw from the Slovenian border, Patrizia Felluga and her children Antonio and Caterina farm vines rooted in ponca — ancient layers of marl and sandstone. That stony soil gives this Pinot Grigio its spark: ripe pear, lemon zest and orange blossom, a juicy, mineral palate and a crisp, almond-kissed finish. Fermented in steel and rested on its lees, it's Pinot Grigio the way Friuli means it.

Appellation: Friuli DOC

Type: White, dry

Varietal: 100% Pinot Grigio

Winemaking and 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.
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. No oak.



Tasting Notes

Color: Pale straw yellow with green glints.

Bouquet: Intense and harmonious; ripe pear, yellow stone fruit, lemon zest, orange blossom.

Palate: Medium-bodied, fresh and juicy, with real mineral tension; tangy, with a light bitter-almond finish.

Alcohol: 13% ABV.

Serving Temperature: 8–10 °C (46–50 °F).

Food Pairing

Fish soups, grilled seafood, risotto, baked vegetables. Also good with prosciutto, fritto misto and soft cheeses.

Patrizia Felluga founded **Zuani** in 2001 on the Giasbana hillside above San Floriano del Collio, meters from the Slovenian border, with a singular idea: one wine, a pure expression of the Collio. The fifth generation of a storied Friulian winemaking family, she built the estate on ponca, the region's distinctive marl and sandstone, planting Friulano, Chardonnay, Sauvignon, and Pinot Grigio to be harvested separately and blended, never bottled alone. Today she works alongside her children, Antonio and Caterina, producing a small range of structured, age-worthy whites, led by the oak-aged Zuani Riserva.

5950 Doyle Street Ste. #4 | Emeryville, CA 94608 | 510-601-6010 | orders@vinitywinecompany.com

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