

# Zuani

## 2020 Zuani Riserva Collio Bianco DOC

Friuli, Italy



<b>Type:</b>	White
<b>Ingredients:</b>	Friulano, Chardonnay, Sauvignon, Pinot Grigio.
<b>Region:</b>	Friuli, il Collio
<b>Vineyard:</b>	Località Giasbana 12, 34070 San Floriano del Collio (GO)
<b>Vineyard Size:</b>	Vineyard sites in Località Giasbana, San Floriano del Collio, 0.6 hectar, 420m above sea level. South, south east
<b>Planted:</b>	Oldest vines up to 45 years of age
<b>Farming Methods:</b>	Organic practices, manual labour, green harvest. Allevamento a Pergola.
<b>Soil:</b>	Marl and sandstone of Eocene origin, known as Ponca. Excellent exposure and position, with medium to steep slope
<b>Climate:</b>	This area has a sort of continental climate. The summers are warm and mostly clear, and the winters are very cold, snowy, and partly cloudy. Over the course of the year, the temperature typically varies from 30°F to 83°F and is rarely below 23°F or above 89°F. The influence of the sea is mild but helps to maintain a fresh summer.
<b>Fermentation:</b>	Natural fermentation after cold maceration; then maturing in small barrels of French oak with lees stirring, daily at first, then weekly.
<b>Winemaker:</b>	Patrizia Felluga is in charge of the vinification
<b>Elevage:</b>	18 months in tonneaux and 6 months in bottles

### Sustainable

<b>ABV</b>	14%	<b>SO2</b>	50mg/l	<b>Sizes</b>	750ml
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### ABOUT THIS BOTTLE

Zuani Winery embodies the Felluga family's winemaking heritage and reflects the commitment that Patrizia Felluga and her son and daughter, Antonio and Caterina, have undertaken: to produce only wines that are truly typical of the region and its unique territory. This white wine is made from a blend of native Friulano grapes and international varieties that thrive in Friuli, particularly in Collio, with its outstandingly favorable geology, soil types, and microclimates.

Bright straw yellow in color, shading into pale gold, this wine opens with a characterful nose that reveals subtle hints of toast and vanilla alongside distinct notes of citrus fruit. On the palate, it impresses with well-extracted fruit, thanks in part to a late harvest, offering a complex and well-sustained profile that flows seamlessly from the first sip through to a lingering, refined finish.

Manual labour, dry farming, green manure, 0 pesticides or chemical substances used  
93pts RP; 5 Grappoli di BIBENDA; Falstaff 94pts.