

Zuani

Ribolla Gialla DOC Venezia Giulia

2020

Tech Specs

Type:	White Still Wine
Ingredients:	100% Ribolla Gialla
Region/Subregion:	Friuli, Collio
Vegan?	Yes
ABV:	13%

A closer look...

Total Production:	400 cases
Vineyard:	Sodevo vineyards
Soil:	Marl and sandstone of Eocene origin, known as Ponca. Excellent exposure and position, with medium to steep slope.
Age of Vines:	1990
Vineyard Size:	10 hectares
Climate:	We are at the border with Slovenia. The weather is rather continental, rigid and dry in winter, warm and windy in the summer. The wind is a climatic element of this area. There are few snow-covered episodes in winter. The rains are concentrated in the months of January, February, March, April, October and December, almost completely absent in the summer.
Farming Methods:	Sustainable
Fermentation Methods:	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.
Winemaker:	Patrizia Felluga
Elevage:	Stainless and steel for 8 months and the rest in bottle but A small part of the wine is aged in oak barrels (usually 20%).
Fining/Filtration:	Cold filtration
Residual Sugars:	< 1 g/l
Acidity:	5.9 g/l
SO2:	60 mg/l

All about this bottle

Ribolla Gialla is the autochthonous white grape par excellence. It is probably the oldest vine in the region as the earliest evidence of its diffusion dates back to the Roman Empire. This grape variety with its late bud burst and ripening is inextricably linked to the history of our hills.

