

ZUANI  
vini



A white wine obtained from a blend of native Friulano grapes and international varieties that thrive in Friuli, especially in Collio, with its outstandingly favourable geology, soil types and site climates.

#### **VARIETIES**

Friulano, Chardonnay, Sauvignon, Pinot Grigio.

#### **APPELLATION**

D.O.C. Collio.

#### **CHARACTERISTICS**

COLOUR: bright yellow.

BOUQUET: soft, complex, fruit-rich nose enhanced by lingering mineral notes.

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

#### **SOIL TYPE**

Marl and sandstone of mid-eocene origin; superb aspect and position, with a medium to steep slope.

#### **VINIFICATION**

Each variety is vinified separately.

Cold maceration, temperature-controlled fermentation and maturing in stainless steel tanks.

#### **WINE AND FOOD PAIRING**

Delicious with light starters, baked rice or pasta, fish and white meats; serve at about 14 °C.