

ZUANI
vini



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.

VARIETY

Ribolla Gialla

APPELLATION

D.O.C. Collio.

CHARACTERISTICS

COLOUR: straw yellow with delicate green hues.

BOUQUET: subtle floral overtones; acacia flower and jasmine.

PALATE: elegant and fresh with a pleasant acidity and citrusy finish.

SOIL TYPE

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

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. A small part of the wine is aged in oak barrels.

WINE AND FOOD PAIRING

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