



ZORZETTIG
— IL VINO IN FRIULI DAL 1874 —

RIBOLLA GIALLA 2022



Appellation Venezia Giulia IGT

Grapes 100% Ribolla Gialla

Production Area Hills of eastern Friuli

Harvest Middle ten days in September 2022

Type of soil Ponca: soils formed by layered and crumbling marl and sandstone of Eocene origin.

Vine training Double arched cane, Guyot

Plant Density 3.500 vines/ha

Winemaking After a soft pressing, the free-run must is brought to a temperature of 11-12°C for 24 hours. Fermentation takes place in steel tanks for 8-10 days at a controlled temperature.

Maturing and Ageing 6 months in steel tanks. This is followed by a period of ageing in the bottle.

Ageing potential 6-10 years

Alcohol content 13% vol

Available formats 750 ml - Magnum

TASTING NOTES Lively, fresh, direct. A Ribolla Gialla that reveals all the crunchiness of the fruit, with notes of Fuji apple and yellow kiwi, accompanied by light hints of acacia flowers.

DOMINANT NOTES **Acacia flowers, Fuji apple, yellow kiwi**

PAIRINGS Appetizers and first courses based on sea fish; cod, and buffalo mozzarella.

Serving Temperature 12°C

Technical Data 5.7 g/l acidity, 1.8 g/l residual sugar, 21 g/l dry extract



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