



**ZORZETTIG**  
— IL VINO IN FRIULI DAL 1874 —



## RIBOLLA GIALLA 2023

|                            |  |
|----------------------------|--|
| <b>Appellation</b>         | Venezia Giulia IGT   |
| <b>Grapes</b>              | 100% Ribolla Gialla  |
| <b>Production Area</b>     | Hills of eastern Friuli  |
| <b>Harvest</b>             | Middle ten days in September 2023  |
| <b>Type of soil</b>        | Ponca: soils formed by layered and crumbling marl and sandstone of Eocene origin   |
| <b>Vine training</b>       | Double arched cane, Guyot  |
| <b>Plant Density</b>       | 4.500 vines/ha   |
| <b>Winemaking</b>          | 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 |
| <b>Maturing and Ageing</b> | 6 months in steel tanks. This is followed by a period of ageing in the bottle  |
| <b>Ageing potential</b>    | 6-10 years   |
| <b>Alcohol content</b>     | 13% vol  |
| <b>Available formats</b>   | 750 ml   |
| <b>TASTING NOTES</b>       | 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    |
| <b>DOMINANT NOTES</b>      | <b>Acacia flowers, Fuji apple, yellow kiwi</b>   |
| <b>PAIRINGS</b>            | Appetizers and first courses based on sea fish; cod, and buffalo mozzarella  |
| <b>Serving Temperature</b> | 12 °C  |
| <b>Technical Data</b>      | 5.8 g/l acidity, 3.2 g/l residual sugar, 21 g/l dry extract  |



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