



AZIENDA AGRICOLA ZUCCOLO

Ribolla Gialla Spumante Brut

With its vineyards in the shadows of the towering Dolomites, Friuli is the source of the most aromatic, vinous and elegant sparkling wines in Italia. For more than three generations, the Fantinel family of Azienda Agricola Zuccolo have championed local grape varieties on their native soil and cultivated vines in estate-owned mountain vineyards that are harvested exclusively by hand. Friuli's stony, mineral terroir (compared to the Veneto's more fertile soils) means yields in Friuli are naturally lower and thus grapes more concentrated and flavorful.

WINERY: Azienda Agricola Zuccolo

WINEMAKER: Alberto Zanello

ESTABLISHED: 1950s

REGION: ITALIA • Friuli • Spilimbergo

APPELLATION: Vino Spumante di Qualità VSQ

BLEND: 100% Ribolla Gialla

VINEYARDS: Estate vineyards are located in the foothills of the Dolomites in Friuli Grave, the region's most mineral, stony terroir

AGE OF VINES: 15-20 years

WINEMAKING: Hand-harvested. Grapes are destemmed, crushed and chilled before pressing; pressed juice is clarified and fermented on selected yeasts at low temperatures. Second fermentation in tank (Charmat method) and aged on fine lees for three months. Residual sugar 9g/L.

TASTING IMPRESSIONS: Light yellow with green highlights. Aromas of white peach, citrus blossoms, lime zest. Crisp acidity but soft texture; flavors of green apple, lime curd, light minerals.

PAIRING SUGGESTIONS: Fresh or grilled seafood; as an aperitif



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