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