



AZIENDA AGRICOLA ZUCCOLO

Prosecco Extra Dry

With its vineyards in the shadows of the towering Dolomites, Friuli is the true home of the Glera grape and the source of the most aromatic, vinous and elegant Prosecco wines. For more than three generations, the Fantinel family of Azienda Agricola Zuccolo have championed Glera on its 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: Prosecco DOC

BLEND: 100% Glera

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. Fermented in temperature-controlled, stainless steel tanks. Secondary fermentation in small, 50-100HL tanks (Charmat method). Extended lees contact. Aged one month in bottle. Residual sugar less than 15 grams/L.

TASTING IMPRESSIONS: Light yellow with green highlights. Vinous; delicate perlage. Creamy texture yet still light on the tongue. Notes of lime zest, green apple, pineapple.

PAIRING SUGGESTIONS: Appetizers or fruit-based desserts

