



AZIENDA AGRICOLA ZUCCOLO

Prosecco Rosé

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 Zanella

ESTABLISHED: 1950s

REGION: ITALIA • Friuli • Spilimbergo

APPELLATION: Friuli DOC

BLEND: 90% Pinot Noir and 10% Chardonnay

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. Pinot Noir grapes are lightly macerated before pressing for color; Chardonnay pressed and fermented separately. The wines are blended, and undergo secondary fermentation in small, 50-100HL stainless steel tanks (Charmat method). Aged for two months in bottle. Residual sugar less than 12 grams/L.

TASTING IMPRESSIONS: Delicate blush color in the glass. Light perlage; aromas of grapefruit zest, white pepper, red berries. Tangy and refreshing.

PAIRING SUGGESTIONS: Appetizers or fruit-based desserts

