



AZIENDA AGRICOLA ZUCCOLO

Friuli Grave Sauvignon Blanc

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 means yields are naturally low and thus grapes more concentrated and flavorful. With vineyards in the shadows of the towering Dolomites, Zuccolo is the true source of some of Italy's most intensely aromatic and elegant wines.

WINERY: Azienda Agricola Zuccolo

WINEMAKER: Alberto Zanello

ESTABLISHED: 1950s

REGION: ITALIA • Friuli • Spilimbergo

APPELLATION: Friuli DOC

BLEND: 100% Sauvignon Blanc

VINEYARDS: Estate vineyards, at 300 feet above sea level, 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: Grapes are destemmed, crushed and chilled before pressing; pressed juice is clarified and fermented on selected yeasts at low temperatures. Aged on fine lees for four months.

TASTING IMPRESSIONS: Aromas of honeydew, lemon, delicate tropical notes. Vibrant and smooth; flavors of herbs, citrus, stone fruits.

PAIRING SUGGESTIONS: Fresh or grilled seafood; as an aperitif



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