

Zuani

Zuani is a family-owned winery in the Collio DOC of Friuli Venezia Giulia specializing in terroir-focused white wines. Set in the hills of Giasbana in the far northeastern corner of Italy, the influence of bordering Austria and Solvenia can be felt on the estate and sensed through the style of Zuani's wines. Even the name Zuani was adopted from the geographic name of the estate's surrounding on an antique map of the Austro-Hungarian Empire.



Patrizia Felluga is the fifth generation of a viticulture dynasty dating back to late nineteenth century Istria, Croatia. In 2001, Ms. Felluga and her two children, Antonio and Caterina, discovered the site of what is now Zuani in the San Floriano del Collio municipality. 15 hectares of Collio DOC Friulano, Pinot Grigio, Chardonnay and Sauvignon. In a region that typically produces single-varietal wines, Zuani produces only two white blends. The Zuani "Vigne" is a blend of the four estate varieties vinified separately, cold-macerated and stainless-steel fermented.

The Zuani heritage is exemplified by the combination of traditional representations of the Friulian varieties with thoughtful variations from the DOC's conventions. In collaboration with her children, Patrizia carries the legacy of a dynamic Italian winemaker, Marco Felluga, forward into the twenty-first century. The medium-to-steep slopes of the estate are mineral rich and nutrient poor, composed of combinations of marl and sandstone. The well-structured wines are quite complex for a few reasons: wide variation between day and night temperatures as well as a rigorous blending process. Patrizia explains the Zuani wines' character as "an orchestra composed of great soloists who know how to come together to create an inimitable symphony written in more than one hand."

SODEVO RIBOLLA GIALLA



Varietal/Blend: Ribolla Gialla

Farming: sustainable

Soil: marl and sandstone of mid-oceanic origin

Trellis System: Guyot

Ave. Year Vines Planted: 2000

Harvest Technique: by hand in the last two weeks of September / early October

Fermentation: 12 hour maceration and gently pressed, temperature controlled vinification in stainless steel with a small portion going into barrel

Alcohol: 12.5%

Ribolla Gialla is the autochthonous white grape par excellence. It is probably the oldest vine in the region as the earliest evidence of its diffusion dates back to the Roman Empire. Ribolla owes its name to its strong malic acid content, which in the past brought the wine to "re-boil" in barrels. This grape variety with its late bud burst and ripening is inextricably linked to the history of our hills.

Color: straw yellow with delicate green hues

Bouquet: subtle floral overtones; acacia flower and jasmine

Taste: elegant and fresh with a pleasant acidity and citrusy finish

Food Pairing: ideal as an aperitif, or served with seafood starters and fish and vegetable first courses, cured hams, and fresh cheeses

orders@tedwardwines.com

212-233-1504