



ZORZETTIG

IL VINO IN FRIULI DAL 1874

“Wine is a pleasure. Springing from the generosity of nature as well as human skill and attention, it becomes a gift. It is a symbol of passion, of life, of convivial coming together. It helps build relationships and enhances our emotions in the ebb and flow of our daily lives” - Annalisa Zorzettig

With a philosophy centered around authenticity, quality, evolution, and a respect for the natural beauty of Friuli, Annalisa Zorzettig brings her vision to life, honoring a family tradition dating back over 100 years. Fitting into that vision is the 2021 Zorzettig Ribolla Gialla, a fresh, lively, and energetic wine with sweet, crisp orchard fruit, kiwi, delicate florals, and touches of honey that persist on a balanced finish. 90 points, James Suckling.

### Region & Classification

|country| Italy

|region| Friuli

|appellation| Venezia Giulia

|classification| IGT

### Wine Data

|varietal| 100% Ribolla Gialla

|alcohol| 13%

|acidity| 5.7 g/L

|residual sugar| 1.8 g/L

|dry extract| 21 g/L

### Terroir & Cultivation

|soil| Ponca (layered crumbling marl and sandstone)

|exposure| East, South - East

|elevation| 200 - 275 meters above sea level

|farming practices| Organic & biodynamic farming practices. Double arched cane and guyot vine training

|harvesting| Middle 10 days of September

|age of vines| 15 - 25 years old

### Vinification & Aging

|fermentation| After a soft pressing, the free-run must is brought to a temperature of 11-12° C for 24 hours. Fermentation takes place in steel tanks for 8-10 days at a controlled temperature.

|aging| 6 months in steel tanks followed by a period of bottle aging

