



ZORZETTIG
— IL VINO IN FRIULI DAL 1874 —



RIBOLLA GIALLA 2023

Appellation	Venezia Giulia IGT
Grapes	100% Ribolla Gialla
Production Area	Hills of eastern Friuli
Harvest	Middle ten days in September 2023
Type of soil	Ponca: soils formed by layered and crumbling marl and sandstone of Eocene origin
Vine training	Double arched cane, Guyot
Plant Density	4.500 vines/ha
Winemaking	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
Maturing and Ageing	6 months in steel tanks. This is followed by a period of ageing in the bottle
Ageing potential	6-10 years
Alcohol content	13% vol
Available formats	750 ml
TASTING NOTES	Lively, fresh, direct. A Ribolla Gialla that reveals all the crunchiness of the fruit, with notes of Fuji apple and yellow kiwi, accompanied by light hints of acacia flowers
DOMINANT NOTES	Acacia flowers, Fuji apple, yellow kiwi
PAIRINGS	Appetizers and first courses based on sea fish; cod, and buffalo mozzarella
Serving Temperature	12 °C
Technical Data	5.8 g/l acidity, 3.2 g/l residual sugar, 21 g/l dry extract



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