

# Zegla


## BLAZIC



## COLLIO

### ANALYTICAL DATA

**%** Alcohol:  
14,0 %

 Sugars:  
Dry

 Vintage:  
2018

### FOOD PAIRING



Baked sea bass, grilled eel, rice dishes, aged and blue-veined cheese, white meat, red meat preparations



### TECHNICAL DATA



Friulano  
Collio D.O.C.



Cormons – Zegla



Marl and sandstone soil



*Cultivation system:*  
Guyot



*Pest management:*  
Organic



*Harvest period:*  
Second decade of September



*Harvest mode:*  
Manual



*Vinification:*  
3 days maceration on the skins at room temperature, spontaneous alcoholic fermentation



*Aging:*  
2 years in 1000 lt. Oak barrels, 1 year in concrete tanks and 2 final years in bottle



*Temperature of service:*  
12-14 C°

### ORGANOLECTIC NOTES



*Color:* Gold yellow



*Bouquet:* Explosion of aromas of ripe fruits, herbs and yellow fruits



*Taste:* Complexly structured, great acidity, mineral, fresh, intriguingly persistent

