

## Azienda Agricola Zaglia Giorgio

### Italy - Friuli

The Giorgio Zaglia Winery produces quality wines in the Friuli D.O.C., located in the southeast of the Udine province, in the Precenicco and Pocenia municipalities. The area lies between the Stella and Tagliamento rivers and near the Adriatic Sea, where clay soil, rich in mineral salt, and warm salty air currents create an extraordinary micro-climate ideal for wine growing.

The winery was founded in 1970 by Aldo Zaglia; today it is run by his son Giorgio who took over the in the 1980's. After earning a degree in Agricultural Sciences, Giorgio implemented great changes in the vineyards and the cellar, combining tradition and new technology. Giorgio is guided by a respect for the environment and continual research of quality practices. In 1995, he began replanting the vineyards, increasing planting density per hectare, adopting short pruning and shrewd thinning, and using the most current and accurate methods of enhancing terroir.

Zaglia's vineyards cover 30 hectares (75 acres) and produce around 13,000 cases per year:

- Pinot Grigio - 9 hectares - 5,000 cases
- Prosecco - 5 hectares - 2,000 cases
- Chardonnay - 3 hectares - 1,500 cases
- Friulano - 2 hectares - 1,500 cases
- Merlot - 6 hectares - 1,000 cases
- Cabernet Franc - 2 hectares - 500 cases
- Refosco dal Peduncolo Rosso - 2 hectares - 800 cases
- Verduzzo/Rosato - 1 hectare - 700 cases

The vineyards are evenly split between Preceniccio and Pocenia, with 15 hectares in each municipality. Preceniccio's vineyards are slightly older (20 years on average, compared to Pocenia's 15 years).



#### **Founded**

1970

#### **Location**

Italy

#### **Wine Production Area**

Italy - Friuli - Friuli DOC

#### **Owners**

Giorgio Zaglia

#### **Winemaker**

Paolo Dolce

#### **Grape Varietals**

Pinot Grigio, Chardonnay, Friulano, Merlot, Cabernet Franc, Refosco dal Peduncolo Rosso, Verduzzo/Rosato, Prosecco

#### **Annual Production**

13,000 (9-liter cases)

#### **Website**

[www.zaglia.com](http://www.zaglia.com)