Le Vigne di Zamò

No Name

REGION
Friuli Venezia Giulia

VARIETY
Friulano

Vinification
After an accurate selection of the bunches, the grapes are destemmed and crushed in a noble gas atmosphere keeping separate the fruits of the different vineyards. The must makes a natural clarification in stain steel tank for one night at a controlled temperature of 8°-10° C. The ageing last for 6 months on the lees with weekly batonages. After a careful tasting we bland the wines, we can prepare the wine for final bottling.

TASTING NOTES
Intense and fruity bouquet, citron and rich palate, with perfectly balanced freshness.

FOOD PAIRINGS
Perfect chilled, on its own or with light appetizers, finger food & fried seafood.