

ETHICAWINES

earth, heart, hands.



Le Vigne di Zamò



Ribolla Gialla di Rosazzo
C.O.F. DOC

REGION

Friuli Venezia Giulia

VARIETY

Ribolla Gialla

Vinification

All the fruit is destemmed and pressed immediately, the most ferment in temperature controlled stainless steel tanks at 16-18°C. The wine stays on the lees for eight months before going into bottle.

TASTING NOTES

Deep golden-yellow color, rich, warm and inviting aroma of ripe fruits and honey. Harmonious taste on the palate.

FOOD PAIRINGS

It pairs wonderfully with fresh fish or seafood served with light vegetables.