

ETHICAWINES

earth, heart, hands.



Le Vigne di Zamò



Vigne Cinquant'Anni Friulano
C.O.F. DOC

REGION

Friuli Venezia Giulia

VARIETY

Friulano

Vinification

The grapes are rushed straight away, the must ferment in stainless steel at temperature of 18/20°C. The wine stays in contact with the lees for then months without racking and in June bottling takes place. One year ageing in glass before release.

TASTING NOTES

Warm, bright, golden-yellow colour. It features intense, rich, decisively floral and spicy aromas.

FOOD PAIRINGS

This wine is a fine match for oysters on the half-shell, fresh crab salad, and grilled white fish