



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.



Le vigne di Zamò

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 .