

## Le Vigne di Zamò



*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 .