



Le Vigne di Zamò

Sauvignon
C.O.F. DOC

REGION

Friuli Venezia Giulia

VARIETY

Sauvignon

Vinification

The grapes are destemmed and then macerated for one night in temperature-controlled stainless steel tanks. This is followed by crushing under nitrogen and temperature-controlled alcoholic fermentation. The wine remains on the lees for 8 months before bottling.



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TASTING NOTES

Straw-yellow color with green hues, variegated aroma of spicy notes ranging from nettle leaves to boxwood, gooseberry and grapefruit. Fresh and mineral on the palate, with a long-lasting soft and velvety finish

FOOD PAIRINGS

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