Le vigne di Zamò



PINOT GRIGIO

Friuli Colli Orientali D.O.C.

ORGANIC

Deep, almost pinkish onionskin color. Powerful floral notes on the nose with a touch of tropical fruit, and hints of clay and gypsum from the terroir. Full-bodied and fresh, with great structure from skin-contact maceration, balanced by bright acidity and salinity in the finish.

PAIR WITH: Salmon tataki, pork dumplings, lightly spiced cuisine · Smoked trout, San Daniele ham · Smoked fish platter, gravlax, sour plates · Charcuterie board, roast turkey, farm-to-table dishes

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