LE VIGNE DI ZAMO´

SAUVIGNON

Friuli Colli Orientali D.O.C.

Vibrant aromoatics, alpine freshness

Sauvignon		12°C	First week of September
8 m. of ageing in stainless steel		13% - 13,5%	Organic

USPs

Distinctive aromatic profile;
A very sensible vine to climate change, the basil of the grapes;
Rooted in friulian heritage. Cool alpine air combined with adriatic breezes promotes slow ripening and vibrant natural acidity

VINIFICATION: The grapes are destemmed on arrival at the cellar and then macerated for 48 hours in temperature controlled stainless steel tanks at 5°C. This is followed by inert crushing and temperature controlled alcoholic fermentation at 16-17 °C. Subsequently, the wine remains on the lees for six months before bottling. In this case, malolactic fermentation is blocked.

TASTING NOTES: Golden yellow with a bouquet whose sensations range from tropical fruit to elderflowers, citrus fruits, sage and tomato leaf. Impressive softness on the palate combines with personality, echoing the full range of sensory perceptions on the nose.

PAIRINGS: Asia: Thai green curry soup, coriander;
Local: Asparagus risotto, cjarsons, raw seafood;
N. Europe: Goat cheese, herb dishes;
USA: Salads gourmet, avocado toast.

SYNAESTHESIA: Wild geraniums (Artemis, goddess of woods and hunting).

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WEART

The first sensation that emerges when thinking of the Friulian landscape is movement.

Its lands are characterized by encounters of peoples and cultures, by migrations and destructions; it has been and continues to be a hub for communication and the transmission of values and understandings, connections and collaborations.
It was precisely this movement that determined its variety and cultural richness: each step has left its mark in history, society, economy, as well as in viticulture.
Friuli does not have just one wine, the vines are many because there are the footprints of all those who have passed through it, contributing to its multifaceted character.

Therefore, Friulian wine owes much to movement, with which it also shares another fascinating aspect: synaesthesia.
Synesthesia is a perceptive condition in which a sensory overlap occurs: the stimulation of one of the five senses evokes a perception in another sense. This is what happens when a word evokes a certain colour, or a musical note refers to a perfume.

In the universe of movement, dance is its most emblematic expression: the idea of movement associates these lands with the sinuous movements of the dancers, thanks to the fact that dance shares synesthesia with wine. The vision of a gesture, a position or a certain movement can make us to associate it with a state of mind, recalling a color, a perfume, even if in a completely irrational way. After all, what shape does a perfume have, what does a movement taste like?

Similarly, the wine can be round, ethereal, broad or harmonious, soft or velvety.
From all these suggestions, WEART is born.