Le vigne di Zamó

ZAMÓ BIANCO

Friuli D.O.C.

Everyday harmony in a glass

Friulano, Ribolla Gialla, Pinot Grigio, Sauvignon, Riesling

12°C

Grape types are selected and vinified separately as they ripen at different times

6 m. steel

12,5% - 13%

USPs

The company white business card. It's the mellow of all white of the Winery including the Cru's,
Food-friendly: Perfect for BTG,
Exceptional value for money,
Fresh and aromatic, very versatile.

VINIFICATION: Seventy per cent of the fruit is crushed straight away. The must obtained is allowed to settle and then ferments in temperature-controlled stainless steel tanks. The remaining 30% (Riesling and Sauvignon) is cold macerated for 48 hours before crushing and subsequent alcoholic fermentation in stainless steel at controlled temperatures of 18-20 °C. Partial (50%) malolactic fermentation and six months of lees contact prepare the wine for bottling.

TASTING NOTES: Golden yellow in hue. The nose reveals a light, appealing fragrance of crusty bread, apple and straw. The attractively fresh tasting palate has restrained fruit and aromatic herbs.

PAIRINGS: Asia: Delicate ramen, yakitori sale, spicy tuna;
Local: Starters mix, Grilled Branzino, prosciutto ham & melon;
N. Europe: Cold buffet, Shrimp and cistrus salad;
USA: Seared scallops, lobster roll, west coast Oyster with mignonette.