







No Name DOC Friuli Colli Orientali White Wine Ref: ZAMO-05

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.

Grape variety: 100% Friulano (Tocai Friulano)

