Le Vigne di Zamo'

ZAMO' BIANCO IGT



Zamo' Bianco IGT Venezia Giulia
White Wine
Ref: ZAMO-01

Vinification: Each variety is crushed and vinified separately in stainless steel tanks at controlled temperatures of 16-18°C. Without malolactic fermentation and 6 months of lees contact and after blended, the wine will bottled.

Bouquet: A warm crystalline golden yellow colour. Graceful, persistent, direct and fragrant on the nose, with whiffs of bread crust, fruit and herbs. Pleasantly fresh on the palate, smoothly weaving subtle traces of fruit and aromatic herbs.

Palate: A frank and uncomplicated wine, conceived for informal lunches, with light vegetable dishes, fish or white meats. Ideal for an outing in the country, uplifting with herb omelettes or vegetables and fish starters.

Grape variety: blend of Ribolla Gialla, Friulano, Riesling, Sauvignon & Pinot Grigio

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