

Le Vigne di Zamo'

PINOT GRIGIO RAMATO DOC



Pinot Grigio Ramato DOC Friuli Colli Orientali

White Wine

Ref: ZAMO-03

Vinification: The destemmed fruit is cold-macerated for one night before pressing and alcoholic fermentation, in stainless steel tanks. After about 8 months of lees contact, the wine goes into the bottle.

Bouquet: Its colour is a seductive fully coppery colour, almost pink, clear. Concentrated and persistent on the nose, fruit-filled and exhaling floral associations, with traces of tropical fruit, yeast and bread crust donated by ageing. Vanilla and a hint of smoked aromas conclude the bouquet. Enfoldingly smooth on the tongue, warming, with a strong tangy flavour and tactful tannins. The enduring aftertaste expresses full potency.

Palate: To fully appreciate it, match it with risottos and fish-based main courses.

Grape variety: 100% Pinot Grigio