

Le Vigne di Zamo'
IL RE FOSCO DOC



Il Re Foscò DOC Colli Orientali del Friuli
Red Wine
Ref: ZAMO-07

Vinification: The grapes are brought into the cellar when fully ripe, macerating in truncated cone-shaped wooden vats and open tonneaux for 20 days. This is followed by drawing off and the traditional pressing of the marc, then the wine spends a day in the vat, allowing the largest particles to settle, and is racked into new barriques. After malo-lactic fermentation in barriques, the wine spends 16 months ageing before being blended, followed by another two months in the big vat. 12 months after bottling, the wine is released onto the market.

Grape variety: 100% Refosco