



LE VIGNE
DI ZAMO'

CHARDONNAY

Friuli Colli Orientali D.O.C.



100%
Chardonnay



12° C



handmade, last week
of August/first week
of September



VINIFICATION: the grapes, after careful selection on the sorting bench, undergo a whole cluster fermentation with the stalks. The flower must is then separated from the stalks and is then left to rest for one night in stainless steel tanks, at a controlled temperature of about 5 ° C, for spontaneous clarification. The following day the racking is carried out and the alcoholic fermentation begins, for a duration of about 16 days at a temperature of 18 ° C. After that, comes refinement on the fine lees for about 6 months with weekly batonnage. At the end of the refinement, the wine is then prepared for final bottling.

TASTING NOTES: greenish yellow color tending to bright straw yellow. The nose reveals an intense, fruity aroma, with notes of banana, peach and apricot. In the mouth, it is distinguished by the great flavor typical of the hill from which it comes, fresh and balanced, with excellent persistence.

PAIRINGS: excellent with all fish dishes, especially firstcourses such as seafood risotto, it also goes very well with whole fish in the oven or in salt, even very important ones.

SYNAESTHESIA: ponca (a peculiar ground given by alternating hard and soft layers, the woman's dress takes up the layered schematization of the layers that compose it).





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WEART

The first sensation that emerges when thinking of the Friulian landscape is movement.

Its lands are characterized by encounters of peoples and cultures, by migrations and destructions; it has been and continues to be a hub for communication and the transmission of values and understandings, connections and collaborations.

It was precisely this movement that determined its variety and cultural richness: each step has left its mark in history, society, economy, as well as in viticulture.

Friuli does not have just one wine, the vines are many because there are the footprints of all those who have passed through it, contributing to its multifaceted character.

Therefore, Friulian wine owes much to movement, with which it also shares another fascinating aspect: synaesthesia.

Synaesthesia is a perceptive condition in which a sensory overlap occurs: the stimulation of one of the five senses evokes a perception in another sense. This is what happens when a word evokes a certain colour, or a musical note refers to a perfume.

In the universe of movement, dance is its most emblematic expression: the idea of movement associates these lands with the sinuous movements of the dancers, thanks to the fact that dance shares synaesthesia with wine. The vision of a gesture, a position or a certain movement can make us to associate it with a state of mind, recalling a color, a perfume, even if in a completely irrational way. After all, what shape does a perfume have, what does a movement taste like?

Similarly, the wine can be round, ethereal, broad or harmonious, soft or velvety. From all these suggestions, WEART is born.

