



LE VIGNE  
DI ZAMO'

# MERLOT

Friuli Colli Orientali D.O.C.



100%  
Merlot



12° C



handmade, mid  
September



**VINIFICATION:** the destemmed and crushed fruit is transferred to maceration vats for alcoholic fermentation. During fermentation, cap punchdowns, rack and returns and pump-overs are alternated for 10-12 days. At devatting, the wine is racked into stainless steel tanks and the pomace is pressed. Malolactic fermentation is completed in steel, to be followed by racking into large 25-hectolitre oak barrels and once-used barriques. Twelve months later, the wine is blended. It goes into bottle the following month.

**TASTING NOTES:** exuberant aromas of briary fruit and wild berries introduce a palate of balanced tannicity, good structure and lingering persistence. All of our Merlot vineyards are very old, which means that we obtain a wine that can either be enjoyed at once or laid down to evolve further in the cellar.

**PAIRINGS:** at its best with fat-rich cold meats, cheese and hearty red meat dishes.

**SYNAESTHESIA:** blackbird (the boundaries between animal and human figure merge in the supple movement and in the feathers that are lost in the dancer's dress)





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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.

Synesthesia 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 synesthesia 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.

