



LE VIGNE  
DI ZAMO'

# PINOT GRIGIO

Friuli Colli Orientali D.O.C.



100%  
Pinot Grigio



12° C



first week of  
September

**VINIFICATION:** after a careful selection, the grapes are destemmed and cold-macerated with their skins at a controlled temperature of 5 °C. In the following day, the grapes are pressed and the must stays one day for a spontaneous settling. On the third day, fermentation starts by adding selected yeasts, it happens in stainless steel tanks at a controlled temperature of 18 °C. Alcoholic fermentation lasts about 15 days, then follows a racking and 8 months aging on the fine lees with weekly batonage. Once aging is completed, the process of bottling the wines starts. No malolactic fermentation is done.

**TASTING NOTES:** deep, almost pinkish, onion-skin color typical of Pinot Grigio from Friuli. The nose reveals a powerful floral note, with a touch of tropical fruits in the end. Shades of clay and gypsum typical of the terroir are also present. It tastes full-bodied and fresh with a great structure given by the maceration that matches very well with the acidity and salinity in the aftertaste.

**PAIRINGS:** very good with appetizers, shellfish and raw starters. Ideal with lots of main courses and soups. It matches good with seafood.

**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.

