



LE VIGNE  
DI ZAMO'

# RIBOLLA GIALLA

Friuli Colli Orientali D.O.C.



100%  
Ribolla Gialla



12° C



third ten days  
of Settembre



**VINIFICATION:** all the fruit is destemmed. Eighty per cent is cold-macerated for 48 hours and then crushed and fermented in temperature-controlled stainless steel tanks at 16-18 °C. The remaining 20% is macerated for four days with the cap and then pressed, completing alcoholic fermentation in 25-hectolitre oak barrels. Partial (50%) malolactic fermentation further matures the wine, which stays on the lees for eight months before going into bottle.

**TASTING NOTES:** deep straw yellow with greenish highlights. The refreshing yet very complex nose reveals sensations of spring flowers, apple and lemon leaves. The harmonious progression on the palate combines power with freshness.

**PAIRINGS:** an excellent aperitif, Ribolla Gialla is also an outstanding partner for all fish-based starters, especially shellfish.

**SYNESTHESIA:** must bubbling in the past (woman in bubble ethereal robe, bubbles float over one hand)





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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.

