



LE VIGNE  
DI ZAMO'

# SCHIOPPETTINO

Friuli Colli Orientali D.O.C.



100%  
Schioppettino



18° C



third ten days  
of September

**VINIFICATION:** when the grapes arrive at the cellar, they are destemmed before macerating in temperature controlled stainless steel fermenting vats for 15 days, where automatic punch-downs, on the first two days, are alternated with rack and returns and pump-overs on subsequent days. This is followed by devatting. The pomace is then pressed in the traditional manner. The wine is allowed to settle in stainless steel tanks for one day, so that the larger solid particles fall to the bottom, and it is then racked into new barriques. Malolactic fermentation is completed in barrique, where the wine matures for 18 months before blending and bottling. It ages for a further two years in bottle before release.

**TASTING NOTES:** ruby red with purple highlights. Schioppettino's spectrum of aromatics is highly distinctive, framing red berry fruit sensations in black pepper, cloves and cinnamon, lifted by incense, leather and coffee. The harmonious, complex palate has excellent structure, which brings out the full range of olfactory sensations. This is a wine for medium to long-term ageing.

**PAIRINGS:** schioppettino is emblematic of Friuli and its people, reflecting a character that is occasionally rugged but essentially attractive. It is a fine partner for game or mature Alpine dairy cheeses. For those who like to experiment, we suggest savouring a well-aged Schioppettino with some bitter chocolate.

**SYNESTHESIA:** crunching grapes when crushed (strong, electrifying, explosive pose, holding small burst of light)





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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.

