ORANGE ZAMÒ

Malvasia I.G.T.
Trevenezie

100% Malvasia

10° C

third week of september

Vinification: After a careful selection the grapes of Malvasia are destemmed and macerated in amphora for about 6 months. No additions and no temperature checks are made during the entire period of maceration. Spontaneous fermentation usually starts after one day, two follature are made in the first days and only one at the end. Once alcoholic fermentation is completed, the amphora is closed with grape marc inside and racking will be done later in february.
After the racking and the pressing, the wine obtained is going back to the amphora for a spontaneous process of clarification until the bottling day.

Tasting notes: Intense golden yellow color with amber reflections. The nose expresses notes of ripe fruits, with very evident hints of citrus (orange peel) and the mineral, almost savoury finish typical of the Malvasia, also reminescent of candied fruit. On the palate it is very powerful and austere; even here, it is possible to find the citrus note finely combined with the tannic structure, typical of macerated wines.

Pairings: A wine for the whole meal, it also goes well with white meats or, why not, grilled red meats. It is also an excellent meditation wine