Le vigne di Zamò

COLLI ORIENTALI DEL FRIULI

HUMBERG 1362

FRIULANO

The name originates from an ancient toponym of the municipality of Buttrio, the place where the vineyard is rooted. The vineyard rests on Colle Calvario, facing south-west. The soil, composed mainly of marls and sandstones, has the peculiarity of having a greater presence of silt and clay than average. The vinification respects the identity of the single vineyard. The harvest, carried out by hand in the early days of September, brings destemmed and delicately pressed grapes to the cellar, in a protected atmosphere. The must rests for 48 hours, decanting slowly, then ferments for about 12 days at a controlled temperature of 18°C. Once the fermentation is complete, the wine is racked and begins its aging in steel on the fine lees for 6-8 months.

In the glass it reveals itself as the most vertical, fresh Friulano with an aromaticity that tells its origin, its identity.

BOTTLES PRODUCED 2024: 333
BOTTLES PRODUCED 2025: 1000

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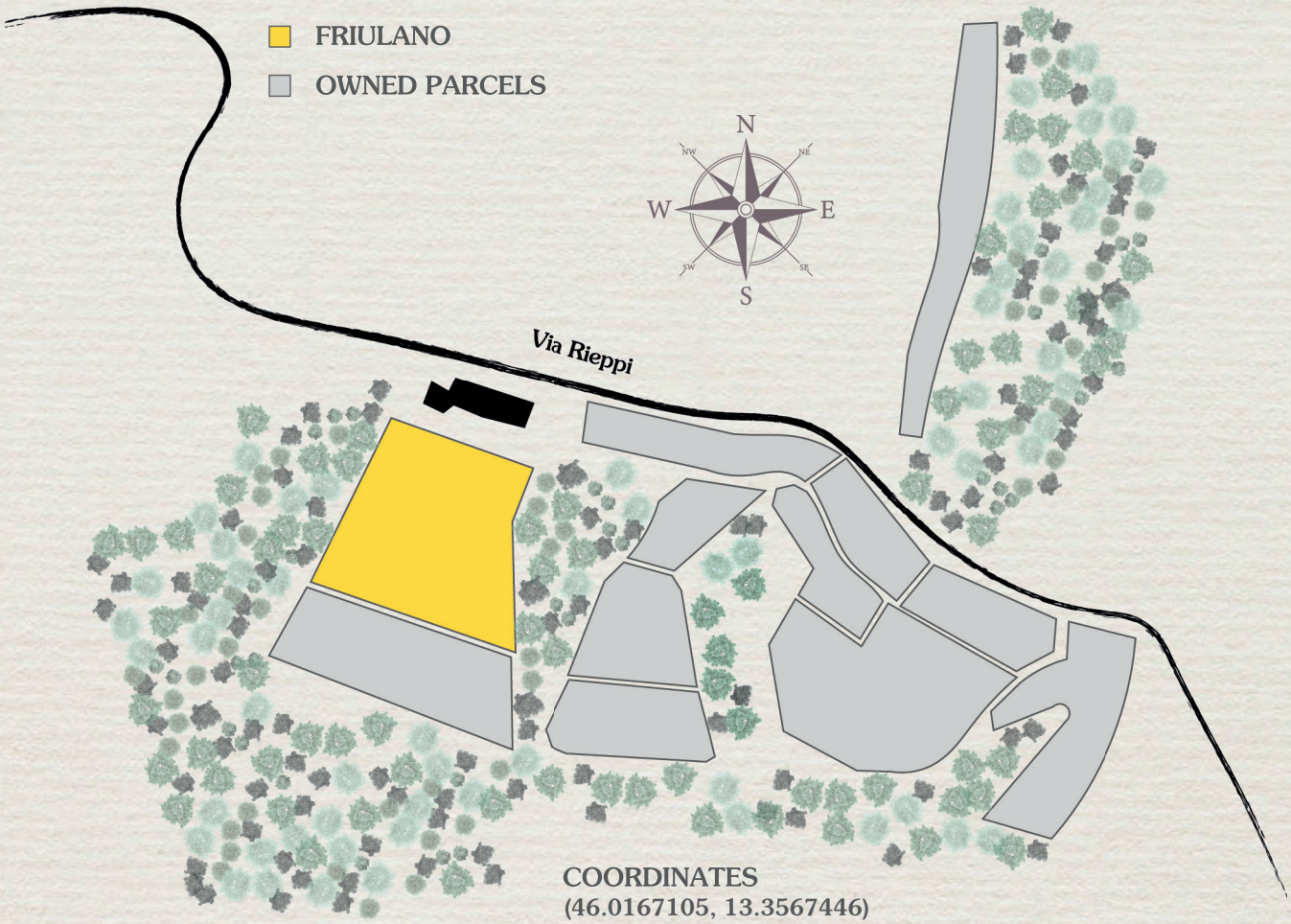
Hectares:	0.9804
Climate:	Sunny, breezy, temperature range
Year of Planting:	2007
Exposure:	Terraced hill, South, South/West
Planting Layout:	2 meters by 0.9 meters
Soil characteristics:	Ponca: sandstones and Marls; Soil: silty clay
Clone and rootstock:	FR: Massal - 110R
Stratigraphy:	Sand 29%, Silt 41%, Clay 30%



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Friulano 100%

Steel 6-8 months

Terraces: Southwest

14°C

12.5%

Organic

Hand harvest, first ten days of September

Ponca: sandstone and marl; Soil: silty clay

VINIFICATION: given the presence of a colder soil, usually, there is a tendency to harvest around the first ten days of September. The harvest is carried out manually in the early hours of the morning, the harvested grapes are placed in 12 kg crates and promptly reach the cellar, where they are destemmed, cooled and subsequently pressed in a controlled atmosphere. The resulting juice is then naturally clarified for 48 hours, cleaned of the coarsest parts and fermented at a controlled temperature of 18 degrees. The fermentation lasts about 12 days, after which the wine is racked and left to mature on its lees for about 6-8 months. During this maturation, the components of the wine harmonize and the entire organoleptic profile evolves, acquiring complexity

TASTING NOTES: the wine has a bright straw yellow color with delicate greenish nuances, a delicate aromatic bouquet on the nose, with sweet scents of flowers and citrus. In the mouth the attack is captivating, a tense and vibrant wine with a typical savory imprint that gives persistence and momentum to the tasting.

PAIRINGS: it pairs very well with first courses, dishes based on eggs and asparagus, ideal to accompany traditional Friulian seafood dishes.