Le vigne di Zamò

COLLI ORIENTALI DEL FRIULI

MASAR DI ROSAZ

FRIULANO

The name has its roots in the toponym of the locality of Rosazzo, a few steps from the ancient 14th-century Abbey, Masar = Maceratoio (maceration pit – most likely hemp or flax was macerated here, given also the presence of small ponds deriving from the accumulation of drainage water from the hill). The vineyard faces south-east and is divided into two zones: the upper part on terraces more exposed to the sun and the lower part, cooler and shadier. The soil is composed of marl and sandstone – deep clay loam soil. The two micro-zones are vinified separately. The harvest, strictly manual in small crates, leads to destemmed grapes pressed with extreme delicacy, in a protected atmosphere. The must rests for 48 hours, decanting slowly, before fermenting for about 12 days at a controlled temperature of 18°C. At the end of the fermentation, the two batches are blended to give life to the single vineyard cuvée. In the glass the wine reveals a distinct personality: more savory and with an aromatic profile that leans towards vegetal notes and light sulfurous nuances.

BOTTLES PRODUCED 2024: 333
BOTTLES PRODUCED 2025: 1000

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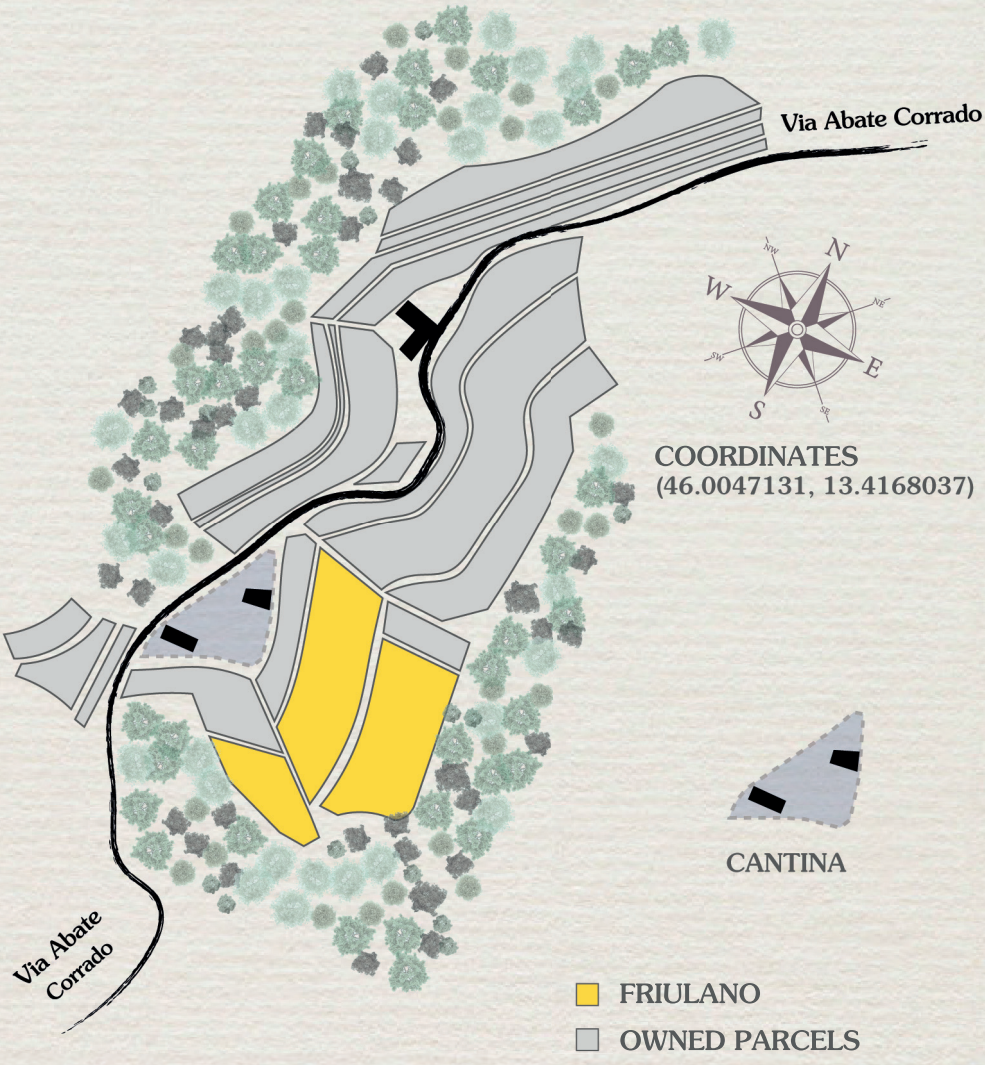
Hectares:	2.47
Climate:	Sunny, drought resistance, temperature range
Year of Planting:	1993
Exposure:	Terraces: East, South/East
Planting layout:	1.8 meters by 1 meter
Soil characteristics:	Ponca: sandstones and Marls; Soil: clay loam
Clone and rootstock:	N.A. massal
Stratigraphy:	Sand 26%, Silt 43%, Clay 31%



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Friulano 100%

Steel 6-8 months.

Terraces: East, South/East - West, North West

14°C

12.5%

Organic

Hand harvest, first ten days of September

Ponca: sandstone and marl;
Soil: clay loam

VINIFICATION: the two micro zones are harvested separately, on different days ranging from the last ten days of August to the first week of September. The grapes harvested manually in crates arrive at the cellar in a few minutes, given the proximity of the vineyard to the cellar, they are then cooled in a cold room for a few hours, waiting for the entire batch to be harvested. After which they are destemmed and pressed under inert gas blanket.
The must is allowed to settle through static decantation and is then fermented in temperature-controlled stainless steel tanks for 12 days. The two masses are finally assembled and matured sur lies.

TASTING NOTES: the wine has a lively and brilliant pale yellow color, Mediterranean scents of aromatic herbs on the nose accompanied by slight sulfurous hints, balanced taste between acidity and savory sensations, bitter citrus finish typical of the vine.

PAIRINGS: Excellent even as a simple aperitif, but it also pairs very well with crustaceans, dishes based on aromatic herbs, omelettes and risottos.