



# Le Vigne di Zamò

<u>Country</u>	Italy
<u>Region</u>	Friuli
<u>Appellation(s)</u>	Friuli, Friuli Colli Orientali, Venezia Giulia
<u>Year Founded</u>	1978
<u>Producer</u>	Alberto Toso, & Adriano Qualizza
<u>Annual Production Total</u>	21,000 cases
<u>Farming</u>	Organic non-certified
<u>Total Estate Size</u>	43 ha
<u>Harvest Method</u>	Manual



Le Vigne di Zamò is a family owned winery located in Manzano, one of the most renewed winegrowing areas in Friuli Venezia Giulia. Brothers Pierluigi and Silvano Zamò inherited the estate from their father Tullio, and together with Brigitte, Silvano's wife, have made Le Vigne di Zamò one of the greatest names of the area, and the first winery from Friuli to win the "Tre Bicchieri del Gambero Rosso" award for a red wine, Ronco dei Roseti, in 1988. Along with the traditional white varieties that dominate the hills of Friuli Colli Orientali -- such as Ribolla Gialla, Sauvignon and Pinot Grigio -- Le Vigne di Zamò is one of the few wineries of this area with 40% of the production focused on red indigenous varieties, some of them very rare, such as Refosco dal Peduncolo Rosso and Schioppettino.

The 2021 harvest will be the first that is organic certified for the winery, although they have always been focused on sustainability both in the vineyards and the cellar. Zamò also produces an orange wine, with no additional sulfites, no filtration, aged in amphorae, and is 100% natural and sustainable.

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil</u>	<u>Production</u>
Zamò Bianco Venezia Giulia	50% Tocai, 30% Pinot Grigio and Chardonnay, 10% Riesling, 10% Sauvignon Blanc	25-30 years	chalky clay, sandstone	2,500 cases
Pinot Grigio Ramato Friuli Colli Orientali	100% Pinot Grigio	25-30 years	chalky clay, sandstone	3,750 cases
No Name' Friulano Friuli	100% Friulano	25-30 years	chalky clay, sandstone	2,500 cases
Ribolla Gialla Friuli Colli Orientali	100% Ribolla Gialla	25-30 years	chalky clay, sandstone	3,750 cases
Zamò Rosso Venezia Giulia	1/3 each Merlot, Cabernet Sauvignon , and Refosco	25-30 years	chalky clay, sandstone	2,500 cases
Refosco dal Peduncolo Friuli Colli Orientali	100% Refosco dal Peduncolo	25-30 years	chalky clay, sandstone	830 cases
Schioppettino Friuli Colli Orientali	100% Schioppettino	25-30 years	chalky clay, sandstone	170 cases

**Zamò Bianco Venezia Giulia** - 2020; 50% Tocai, 30% Pinot Grigio and Chardonnay, 10% Riesling, and 10% Sauvignon. Hand-harvested in mid-September. Each variety is crushed and vinified separately in stainless steel at controlled temperature of 16-18° C. Aged separately on lees in used French oak, without malolactic, for six to eight months. Bottled after blending.

**Pinot Grigio Ramato Friuli Colli Orientali** - 2020; 100% Pinot Grigio hand-harvested at the end of August. Bunches are fully de-stemmed and macerate cold overnight. Pressing and fermentation in stainless steel, followed by eight months aging on lees.

**'No Name' Friulano Friuli** - 2018; 100% Friulano, harvested mid-September, fully de-stemmed and crushed, with natural settling of must overnight. The fruit from the different vineyard sites are fermented separately in stainless steel, followed by eight months of aging in tank with weekly battonage.

**Ribolla Gialla Friuli Colli Orientali** - 2020; 100% Ribolla Gialla, harvested late September, fully de-stemmed and pressed immediately. Fermentation in stainless steel, followed by eight months aging on lees in tank.

**Zamò Rosso Venezia Giulia** - 2018; 1/3 each Merlot, Cabernet Sauvignon, and Refosco harvested mid-September, macerated in stainless steel for 10-12 days. During fermentation in tank, the must is punched down, and pumped over. The wine is pressed in tank and malolactic is completed in steel. The wine is then moved to used French barriques for 8-12 months, and bottled one month after blending.

**Refosco dal Peduncolo Friuli Colli Orientali** - 2016; 100% Refosco dal Peduncolo, harvested mid-September, fully de-stemmed and macerated in stainless steel for 10-12 days. During fermentation in tank, the must is punched down, and pumped over. The wine is pressed in tank and malolactic is completed in steel. The wine is then moved to used French barriques for at least 18 months.

**Schioppettino Friuli Colli Orientali** - 2016; 100% Schioppettino, harvested in early October, fully de-stemmed, crushed and macerated in stainless steel for 10-12 days. During fermentation in tank, punch downs and pump overs are alternated. Malolactic is followed by racking into 25 hl oak barrels for 12 months.