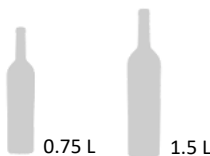


Zorzettig's Myò range embodies the goodness and beauty of a sustainable Friuli, in a style that revitalizes tradition. The approach is made-to-measure, from the vineyards to ageing: the meticulous selection of the best bunches from historic vineyards is followed by vinification and ageing in wood, fine-tuned according to the vintage and the vine, to craft inimitable wines. The Friulian identity is true, sincere, prominent and always expressed with kindness. Tautness and vitality, frankness and strength are accompanied in every sip by grace and finesse.



FRIULANO 2022

Appellation	Friuli Colli Orientali DOC
Grapes	100% Friulano
Grape harvest	Mid-September 2022. Manual harvest with careful selection of the bunches in the vineyard.
Vineyards	Upper hillsides of the Colli di Spessa and Ippolis (Colli Orientali)
Type of soil	'Ponca' typical of the Colli Orientali: stratified, integral sandstone marls, of Eocene origin.
Plant density	3.500 vines/ha
Training system	Double arched cane
Average age of vines	50 years
Winemaking	Soft pressing of the grapes; fermentation of one part in steel and one part in large Slavonian oak barrels.
Maturing and ageing	12 months ageing on the lees, 50% in steel and 50% in large Slavonian oak barrels, followed by another 6 months in the bottle.
Ageing potential	15 years
Alcohol content	13.5% vol
TASTING NOTES	
Appearance	Straw yellow in colour
Bouquet	Toasted almond, ripe pear, liquorice and citrus notes.
Flavour	Soft, warm and characterful.
Technical data	5 g/l acidity – 2 g/l residual sugar – 23 g/l dry extract

