

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.



I FIORI DI LEONIE 2020

Appellation	Friuli Colli Orientali DOC
Grapes	Friulano, blended with variable percentages of Pinot Bianco and Sauvignon.
Grape harvest	Pinot Bianco – first ten days of September 2020 Friulano – second ten days of September 2020 Sauvignon – third ten days of September 2020
	Manual harvest with careful selection of the bunches in the vineyard.
Vineyards	Colli di Novacuzzo (Colli Orientali)
Exposure	South, with east-west orientation of the vine rows
Extension	1 hectare
Type of soil	'Ponca' typical of the Colli Orientali: stratified marl and sandstone of Eocene origin in the upper hillsides, more disintegrating in nature in the foothills.
Plant density	Friulano, historic 1936 vineyard – 2.000 vines/ha Pinot Bianco – 3.500 vines/ha Sauvignon – 4.000 vines/ha
Training system	Double arched cane, Guyot
Age of vines	from 20 to 90 years (historic 1936 vineyard)
Green manure	Green manure in alternate rows with 'Leonie flowers', composed of 10 seed types: <i>Phacelia – Forage Pea – Vetch – Crimson clover – Rapeseed – Turnip rape – Radish – White Mustard – Triticale – Yellow sweet clover.</i>

