MYÒ

ZORZETTIG
IL VINO IN FRIULI DAL 1874

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.

MALVASIA 2022

Appellation	Friuli Colli Orientali DOC
Grapes	Malvasia istriana 100%
Harvest	Before October 2022, with slight drying of the grapes on the vine. Manual harvest with careful selection of the bunches in the vineyard.
Vineyards	Foothills of the Colle di Ipplis (Colli Orientali)
Type of soil	'Ponca' typical of the Colli Orientali, deep soils composed of marl and disintegrated sandstone, of Eocene origin.
Plant density	3.500 vines/ha
Training system	Double arched cane, Guyot.
Age of vines	From 30 to 90 years (historic 1936 vineyard)
Winemaking	After soft pressing of the grapes, the wine ferments in steel vats.
Maturing & ageing	12 months of ageing on the fine lees, followed by another 6 months in the bottle.
Ageing potential	15 years
Alcohol content	13.5% vol
TASTING NOTES	
Colour	Straw yellow in colour.
Bouquet	Mineral, floral and direct; fleur de sel, apricot, thyme, and delicate notes of medicinal herbs.
Flavour	Savoury, enveloping and persistent.
Technical data	5.06 g/l acidity – 0.88 g/l residual sugar – 20.8 g/l dry extract

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FRIULI COLLI ORIENTALI RAMANDOLO

Biodiversity Care