

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.

PICOLIT 2020



<i>Appellation</i>	Colli Orientali del Friuli DOCG
<i>Grapes</i>	100% Picolit
<i>Grape harvest</i>	Mid-October 2020. Manual harvest with careful selection of the bunches and berries in the vineyard.
<i>Vineyards</i>	Upper hillsides of the Colli di Spessa (Colli Orientali)
<i>Type of soil</i>	'Ponca' typical of the Colli Orientali: deep soils formed by marl and disintegrated sandstone, of Eocene origin.
<i>Plant density</i>	4.500 vines/ha
<i>Training system</i>	Guyot
<i>Average age of vines</i>	30 years
<i>Grape Drying</i>	In crates until the end of November.
<i>Winemaking</i>	Partially dried grapes are softly pressed. The precious must obtained ferments in French oak barrels until spring.
<i>Maturing and ageing</i>	The wine ages in French oak barrels for 24 months, followed by a further period of 36 months in the bottle.
<i>Ageing potential</i>	20 years
<i>Alcohol content</i>	13.5% vol
TASTING NOTES	
<i>Appearance</i>	Intense golden yellow in colour
<i>Bouquet</i>	Marzipan, vanilla, dried apricot, tropical raisined fruit and a hint of nutmeg.
<i>Flavour</i>	Silky and intriguing, soft, broad and enveloping.
<i>Technical data</i>	5.01 g/l acidity - 102 g/l residual sugar - 138.6 g/l dry extract

