

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.



## PIGNOLO 2016

<b>Appellation</b>	Friuli Colli Orientali DOC
<b>Grapes</b>	100% Pignolo
<b>Grape harvest</b>	Early October 2016. Manual harvest with careful selection of the bunches in the vineyard.
<b>Vineyards</b>	Foothills of the Colli di Spessa (Colli Orientali)
<b>Type of soil</b>	'Ponca' typical of the Colli Orientali: deep soils of marl and crumbling sandstones, of Eocene origin.
<b>Plant density</b>	4.000 vines/ha
<b>Vine training system</b>	Double arched cane, Guyot
<b>Average age of vines</b>	30 years
<b>Winemaking</b>	Fermentation in steel tanks. Maceration on the skins for 20 days before racking.
<b>Maturing and ageing</b>	18 months, 1/3 in barriques, 1/3 in French oak tonneaux, 1/3 in large Slavonian oak barrels. After blending, the wine ages in the bottle for another 6 months.
<b>Ageing potential</b>	20 years
<b>Alcohol content</b>	13.5 % vol
<b>TASTING NOTES</b>	
<b>Appearance</b>	Intense ruby red in colour
<b>Bouquet</b>	Balsamic and spicy, cherries in spirit, plums and sweet liquorice
<b>Flavour</b>	Warm, persistent, tannic and highly structured.
<b>Technical data</b>	5.6 g/l acidity – 3 g/l residual sugar – 28 g/l dry extract

