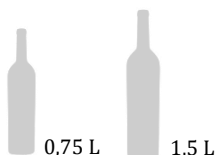


Zorzettig's Myò range embodies the goodness and beauty of a sustainable Friuli, in a style that revitalizes tradition. The approach is made-to-measure, from the vineyards to ageing: the meticulous selection of the best bunches from historic vineyards is followed by vinification and ageing in wood, fine-tuned 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.



## REFOSCO 2019

DAL PEDUNCOLO ROSSO

<i>Appellation</i>	Friuli Colli Orientali DOC
<i>Grapes</i>	100% Refosco dal Peduncolo Rosso
<i>Grape harvest</i>	End of September 2019. Manual harvest with careful selection of the bunches in the vineyard.
<i>Vineyards</i>	Foothills of the Colli di Spessa and Novacuzzo (Colli Orientali).
<i>Type of soil</i>	'Ponca' typical of the Colli Orientali: deep soils formed by marl and crumbling sandstone, of Eocene origin.
<i>Plant density</i>	4.000 vines/ha
<i>Vine training system</i>	Double arched cane, Guyot
<i>Average age of vines</i>	30 years
<i>Winemaking</i>	Fermentation in steel tanks. Maceration on the skins for 18-20 days before racking with daily pumping over, followed by soft pressing.
<i>Maturing and ageing</i>	18 months, 1/3 in barriques, 1/3 in French oak tonneaux, 1/3 in large Slavonian oak barrels. After blending, the wine ages further in the bottle for another 6 months.
<i>Ageing potential</i>	20 years
<i>Alcohol content</i>	13.5 % vol

### TASTING NOTES

<i>Appearance</i>	Ruby red in colour
<i>Bouquet</i>	Fruity and balsamic, black cherry, currant, plum jam and tobacco.
<i>Flavour</i>	Soft, warm, persistent, with silky tannins.
<i>Technical data</i>	5.4 g/l acidity – 3 g/l residual sugar – 28 g/l dry extract

