

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.



RIBOLLA GIALLA 2022

Appellation	Friuli Colli Orientali DOC
Grapes	100% Ribolla Gialla
Grape harvest	End of August 2022. Manual harvest with careful selection of the bunches in the vineyard.
Vineyards	Foothills of the Colli di Spessa and Novacuzzo (Colli Orientali)
Type of soil	'Ponca' typical of the Colli Orientali: crumbling marl and sandstones of Eocene origin.
Plant density	3.500 vines/ha
Training system	Double arched cane, Guyot
Average age of vines	from 20 to 50 years
Winemaking	Maceration on the skins for 2 days, before soft pressing; the wine ferments in steel vats at 16-18°C
Maturing and ageing	12 months of ageing in steel, another 6 months in the bottle.
Ageing potential	15 years
Alcohol content	13% vol.
TASTING NOTES	
Appearance	Straw yellow in colour.
Bouquet	Intense and floral, chamomile, acacia honey, yellow flowers and green apple.
Flavour	Savoury, enveloping and persistent.
Technical data	5 g/l acidity - 1.38 g/l residual sugar - 21.6 g/l dry extract

