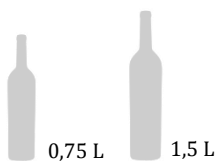


Zorzettig's *Myò* range embodies the goodness and beauty of a sustainable Friuli, in a style that revitalizes tradition. The approach is made-to-measure, from the vineyards to ageing: the meticulous selection of the best bunches from historic vineyards is followed by vinification and ageing in wood,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



SAUVIGNON 2022

| | |
|----------------------------|---|
| Appellation | Friuli Colli Orientali DOC |
| Grapes | 100% Sauvignon |
| Harvest | Mid-September (Ipplis). Last week of September (Spessa, Novacuzzo). Manual harvest with careful selection of the bunches in the vineyard. |
| Vineyards | Upper hillsides of the Colli di Spessa and Ipplis Foothills of the Colli di Novacuzzo (Colli Orientali). |
| Type of soil | 'Ponca' typical of the Colli Orientali: integral, stratified sandstone marls of Eocene origin (in Spessa and Ipplis), disintegrating (Novacuzzo). |
| Plant density | 4.000 vines/hectare |
| Vine training | Double arched cane, Guyot |
| Age of vines | from 20 to 50 years |
| Winemaking | Soft pressing of the grapes; fermentation 85% in steel, 15% in French oak barrels. |
| Maturing and ageing | 85% for 6 months in steel, 15% in barrique. The blend of the two wines ages for a further 12 months, 6 in steel and 6 in the bottle. |
| Ageing potential | 15 years |
| Alcohol content | 13.5% vol |
| TASTING NOTES | |
| Appearance | Straw yellow in colour |
| Bouquet | Vibrating and enveloping, tropical fruit, lime, pink grapefruit, tomato leaf and elderberry |
| Flavour | Enveloping, long and sumptuous. |
| Technical data | 5.48 g/l acidity – 1.89 g/l residual sugar – 20.7 g/l dry extract |

