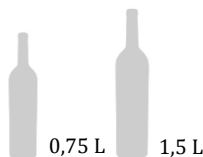


Zorzettig's Myò range embodies the goodness and beauty of a sustainable Friuli, in a style that revitalizes tradition. The approach is made-to-measure, from the vineyards to ageing: the meticulous selection of the best bunches from historic vineyards is followed by vinification and ageing in wood, fine-tuned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



SCHIOPPETTINO 2019

Appellation	Friuli Colli Orientali DOC
Grapes	100% Schioppettino
Grape harvest	Early October 2019. 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: deep soils formed by marl and crumbling sandstone, of Eocene origin.
Plant density	4.000 vines/ha
Training system	Double arched cane, Guyot
Average age of vines	30 years
Winemaking	Fermentation in steel tanks. Maceration on the skins for 20 days before racking.
Maturing and ageing	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.
Ageing potential	20 years
Alcohol content	13.5% vol
TASTING NOTES	
Appearance	Ruby red in colour.
Bouquet	Spicy and intense, ripe strawberry, wild blackberry and fresh black pepper.
Flavour	Soft, warm and long, with smooth tannins.
Technical data	5.22 g/l acidity - 1 g/l residual sugar - 27.6 g/l dry extract

