



**ZORZETTIG**  
— IL VINO IN FRIULI DAL 1874 —

# FRANCONIA 2022



*Appellation* Venezia Giulia IGT

*Grapes* 100% Franconia

*Production Area* Hills of eastern Friuli

*Harvest* Last third of September 2022

*Type of soil* Ponca: soils formed by layered and crumbling marl and sandstone of Eocene origin.

*Vine Training* Guyot

*Plant density* 4.000 vines/ha

*Winemaking* The must ferments in contact with the skins for 6 days in steel tanks.

*Maturing and Ageing* 8 months, 80% in steel 20% in French oak barriques. Ageing continues for a few months in the bottle.

*Ageing potential* 3-5 years

*Alcohol content* 12.5% vol

*Available formats* 750 ml

*TASTING NOTES* Fresh and soft, very pleasant. A sweet wine, dominated by sweet notes of plum and black cherry, accompanied by hints of mallow.

*DOMINANT NOTES* **Plum, Black Cherry, Mallow**

*PAIRINGS* White meats, cheeses and dry pastries; pizza margherita.

*Serving Temperature* 14°C

*Technical Data* 5.4 g/l acidity, 25 g/l residual sugar, 24 g/l dry extract

