



ZORZETTIG
— IL VINO IN FRIULI DAL 1874 —

FRIULANO 2023



Appellation Friuli DOC

Grapes 100% Friulano

Production Area Hills of eastern Friuli

Harvest Second ten days of September 2023

Type of soil Ponca: soils formed by layered and disintegrated marl and sandstone of Eocene origin

Vine training Double arched cane

Plant density 4.000 vines/ha

Winemaking After soft pressing of the grapes, the free-run must is brought to a temperature of 11-12 °C for 24 hours. Fermentation takes place in steel vats for 8-10 days at a controlled temperature

Maturing and Ageing 6 months in steel tanks. This is followed by a period of ageing in the bottle

Ageing potential 6-10 years

Alcohol content 13% vol

Available formats 750 ml

TASTING NOTES A sincere, open, authentic Friulano. This is a characterful wine that opens to pleasant notes of almond, accompanied by hints of sweet pear and fresh hints of basil

DOMINANT NOTES **Almond, Pear, Basil**

PAIRINGS Friulian appetizers and cold cuts, vegetable omelette

Serving Temperature 12 °C

Technical data 5.39 g/l acidity, 3.6 g/l residual sugar, 24.8 g/l dry extract



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Az. Agr. ZORZETTIG ANNALISA – Strada di Sant’Anna 37, Loc. Spessa – 33043 Cividale del Friuli (UD) – www.zorzettigvini.it