



ZORZETTIG
— IL VINO IN FRIULI DAL 1874 —

MERLOT 2022



Appellation Friuli DOC

Grapes 100% Merlot

Production Area Hills of eastern Friuli

Harvest Second and third ten days of September 2022

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

Vine training Double arched cane, Guyot

Plant Density 3.500 vines/ha

Winemaking The must ferments in contact with the skins for 8-10 days in steel vats, followed by malolactic fermentation.

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

Ageing potential 10 years

Alcohol content 13% vol

Available formats 750 ml

TASTING NOTES A bright red wine with pleasant softness and the aroma of currants, plums and sweet spices, such as cinnamon. The flavour is enveloping. Lengthy persistence.

DOMINANT NOTES Redcurrant, Plum, Cinnamon

PAIRINGS Throughout a meal, with white and red meats, cheeses; Friulian *frico*.

Serving Temperature 16°C

Technical Data 5 g/l acidity, 2,5 g/l residual sugar, 24 g/l dry extract



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