



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

## PINOT NERO 2022



*Appellation* Venezia Giulia IGT

*Grapes* 100% Pinot Nero

*Production Area* Hills of eastern Friuli

*Harvest* Last ten days in 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 8-10 days in steel tanks, followed by malolactic fermentation.

*Maturation 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 red with considerable structure, with notes of cherry and rosehips on the nose and palate, followed by light hints of cloves.

*DOMINANT NOTES* **Cherry, Rosehip, Cloves**

*PAIRINGS* White meats with sauces, platters of cheese; pasta with porcini mushrooms and cooked speck (smoked pork belly).

*Serving Temperature* 16°C

*Technical Data* 5.4 g/l acidity, 3 g/l residual sugar, 22 g/l dry extract



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