



ZORZETTIG
— IL VINO IN FRIULI DAL 1874 —

REFOSCO 2022 DAL PEDUNCOLO ROSSO



Appellation Friuli DOC

Grapes 100% Refosco dal Peduncolo Rosso

Production Area Hills of eastern Friuli

Harvest First ten days in October 2022

Nature of the 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. Malolactic fermentation follows.

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 Friulian wine of great character, with notes of blueberry and raspberry, accompanied by light notes of tobacco. The flavour is intense, with lengthy persistence.

DOMINANT NOTES **Blueberry, Raspberry, Tobacco**

PAIRINGS Pork, game, matured cheeses; boar goulash and polenta.

Serving Temperature 16°C

Technical Data 5.6 g/l acidity, 3 g/l residual sugar, 27 g/l dry extract



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