



ZORZETTIG
— IL VINO IN FRIULI DAL 1874 —

ROSATO 2023



Appellation Venezia Giulia IGT

Grapes Pinot Nero, Merlot

Production Area Hills of eastern Friuli

Harvest Mid September 2023

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

Vine training Guyot

Plant Density 4.500 vines/ha

Winemaking The Pinot Nero and Merlot grapes are pressed gently and separately to extract a soft pink colour. The wine that comes from the blend of the two musts ferments in steel vats for 8-10 days at a controlled temperature.

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

Alcohol content 12.5% vol

Available formats 750 ml

TASTING NOTES A rosé to drink and admire. It has the colour of face powder and scents of lavender and lily flowers. The palate is very fresh and has the crunchiness of pomegranate seeds.

DOMINANT NOTES **Pomegranate, Lavender, Lily Flowers**

PAIRINGS Delicate Mediterranean dishes; sauté of mussels with *pachino* tomatoes.

Serving Temperature 10 °C

Technical Data 5.9 g/l acidity, 4 g/l residual sugar, 20 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