



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

# SAUVIGNON 2023



**Appellation** Friuli DOC

**Grapes** 100% Sauvignon

**Production Area** Hills of eastern Friuli

**Harvest** First ten days in September 2023

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

**Vine training** Double arched cane, Guyot

**Plant Density** 4.500 vines/ha

**Winemaking** After a soft pressing, the free-run must is brought to a temperature of 11-12 °C for 24 hours. Fermentation takes place in steel tanks 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** Broad and bold. It proffers aromas of passion fruit, citrus notes of yellow grapefruit and tomato leaf, which then echo on the fresh and intense palate

**DOMINANT NOTES** **Passion fruit, Tomato leaf, Grapefruit**

**PAIRINGS** Asparagus and sea fish baked in foil; spaghetti with scampi 'alla busara'

**Serving Temperature** 12 °C

**Technical Data** 5.43 g/l acidity, 2.7 g/l residual sugar, 22 g/l dry extract



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

Az. Agr. ZORZETTIG ANNALISA – Strada di Sant'Anna 37, Loc. Spessa – 33043 Cividale del Friuli (UD) – [www.zorzettigvini.it](http://www.zorzettigvini.it)