



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

## FRIULANO 2022



*Appellation* Friuli DOC

*Grapes* 100% Friulano

*Production Area* Hills of eastern Friuli

*Harvest* Second ten days of September 2022

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

*Vine training* Double arched cane

*Plant density* 3.500 vines/ha

*Winemaking* After soft pressing of the grapes, the free-run must is brought to a temperature of 11-12°C for 24 hours. Fermentation takes place in steel vats for 8-10 days at a controlled temperature.

*Maturing and Ageing* 6 months in steel vats, followed by a period of fine tuning in the bottle.

*Ageing potential* 6-10 years

*Alcohol content* 13% vol

*Available formats* 750 ml

*TASTING NOTES* A sincere, open, authentic Friulano. This is a characterful wine that opens to pleasant notes of almond, accompanied by hints of sweet pear and fresh hints of basil.

*DOMINANT NOTES* **Almond, Pear, Basil**

*PAIRINGS* Friulian appetizers and cold cuts, vegetable omelette.

*Serving Temperature* 12°C

*Technical data* 5.3 g/l acidity, 2 g/l residual sugar, 23 g/l dry extract



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