

ZORZETTIG

TENACI DAL 1874

FRIULANO

2025



Appellation Friuli DOC

Grapes Friulano 100%

Area Hills of Eastern Friuli

Harvest Mid-September

Type of soil Ponca, soils made up of stratified and weathered marl and sandstone of Eocene origin

Training system Double-arched cane

Plant density 4,000 vines per hectare

Winemaking After gentle pressing of the grapes, the free-run must is naturally settled at a temperature of 11–12 °C for 24 hours. Racking is followed by a slow fermentation in stainless steel tanks for about 10 days at a controlled temperature of 16 °C

Maturing and ageing Several bâtonnage operations complete the maturation in stainless steel tanks, followed by bottling and a period of bottle ageing

Alcohol content 12,5 % vol

Notes A sincere, straightforward and authentic Friulano. A wine with character, opening with pleasant almond notes, accompanied by hints of sweet pear and fresh touches of basil

Pairings Ideal with Prosciutto di San Daniele DOP, perfect with fish-based dishes or white meats

Serving temperature 12 °C

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