

Zorzettig's Myò range embodies the goodness and beauty of a sustainable Friuli, in a style that revitalizes tradition. The approach is made-to-measure, from the vineyards to ageing: the meticulous selection of the best bunches from historic vineyards is followed by vinification and ageing in wood, fine-tuned according to the vintage and the vine, to craft inimitable wines. The Friulian identity is true, sincere, prominent and always expressed with kindness. Tautness and vitality, frankness and strength are accompanied in every sip by grace and finesse.

I FIORI DI LEONIE 2020



Appellation Friuli Colli Orientali DOC

Grapes Friulano, blended with variable percentages of Pinot Bianco and Sauvignon.

Grape harvest Pinot Bianco – first ten days of September 2020
Friulano – second ten days of September 2020
Sauvignon – third ten days of September 2020

Manual harvest with careful selection of the bunches in the vineyard.

Vineyards Colli di Novacuzzo (Colli Orientali)

Exposure South, with east-west orientation of the vine rows

Extension 1 hectare

Type of soil 'Ponca' typical of the Colli Orientali: stratified marl and sandstone of Eocene origin in the upper hillsides, more disintegrating in nature in the foothills.

Plant density Friulano, historic 1936 vineyard – 2.000 vines/ha
Pinot Bianco – 3.500 vines/ha
Sauvignon – 4.000 vines/ha

Training system Double arched cane, Guyot

Age of vines from 20 to 90 years (historic 1936 vineyard)

Green manure Green manure in alternate rows with 'Leonie flowers', composed of 10 seed types:

Phacelia – Forage Pea – Vetch – Crimson clover – Rapeseed – Turnip rape – Radish – White Mustard – Triticale – Yellow sweet clover.



I FIORI DI LEONIE 2020



Winemaking Harvested at dawn, the grapes are softly pressed and vinified separately. Sauvignon ferments at a controlled temperature of 16-18°C in steel vats, Friulano in large 2500-L Slavonia oak barrels and Pinot Bianco in 225-L oak and acacia wood barrels.

Maturing and ageing The wines age separately for 9 months: Sauvignon in steel vats, Friulano in large 2500-L Slavonian oak barrels, Pinot Bianco in 225-L oak and acacia casks.

At the end of this initial maturation, the blend of the 3 wines ages in large 2500-L Slavonian oak barrels for 9 months and for another 9 months in the bottle.

Ageing potential 20 years

Alcohol content 13.5% vol.

TASTING NOTES

Appearance Straw yellow with light golden reflections.

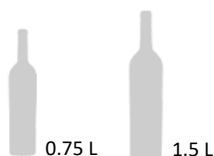
Bouquet Elegant, with a slight floral note and fruity hints of golden delicious apple and custard.

Flavour Balanced and enveloping, with good persistence and structure; fruity hints are accompanied by a balsamic finish.

Technical data 4.58 g/l acidity – 1.8 g/l residual sugar – 21.8 g/l dry extract



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FRIULANO 2022



<i>Appellation</i>	Friuli Colli Orientali DOC
<i>Grapes</i>	100% Friulano
<i>Grape harvest</i>	Mid-September 2022. Manual harvest with careful selection of the bunches in the vineyard.
<i>Vineyards</i>	Upper hillsides of the Colli di Spessa and Ippolis (Colli Orientali)
<i>Type of soil</i>	'Ponca' typical of the Colli Orientali: stratified, integral sandstone marls, of Eocene origin.
<i>Plant density</i>	3.500 vines/ha
<i>Training system</i>	Double arched cane
<i>Average age of vines</i>	50 years
<i>Winemaking</i>	Soft pressing of the grapes; fermentation of one part in steel and one part in large Slavonian oak barrels.
<i>Maturing and ageing</i>	12 months ageing on the lees, 50% in steel and 50% in large Slavonian oak barrels, followed by another 6 months in the bottle.
<i>Ageing potential</i>	15 years
<i>Alcohol content</i>	13.5% vol
TASTING NOTES	
<i>Appearance</i>	Straw yellow in colour
<i>Bouquet</i>	Toasted almond, ripe pear, liquorice and citrus notes.
<i>Flavour</i>	Soft, warm and characterful.
<i>Technical data</i>	5 g/l acidity – 2 g/l residual sugar – 23 g/l dry extract



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MALVASIA 2022

Appellation Friuli Colli Orientali DOC

Grapes Malvasia istriana 100%

Harvest Before October 2022, with slight drying of the grapes on the vine. Manual harvest with careful selection of the bunches in the vineyard.

Vineyards Foothills of the Colle di Ipplis (Colli Orientali)

Type of soil 'Ponca' typical of the Colli Orientali, deep soils composed of marl and disintegrated sandstone, of Eocene origin.

Plant density 3.500 vines/ha

Training system Double arched cane, Guyot.

Age of vines From 30 to 90 years (historic 1936 vineyard)

Winemaking After soft pressing of the grapes, the wine ferments in steel vats.

Maturing & ageing 12 months of ageing on the fine lees, followed by another 6 months in the bottle.

Ageing potential 15 years

Alcohol content 13.5% vol

TASTING NOTES

Colour Straw yellow in colour.

Bouquet Mineral, floral and direct; fleur de sel, apricot, thyme, and delicate notes of medicinal herbs.

Flavour Savoury, enveloping and persistent.

Technical data 5.06 g/l acidity – 0.88 g/l residual sugar – 20.8 g/l dry extract



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PINOT BIANCO 2022

<i>Appellation</i>	Friuli Colli Orientali DOC
<i>Grapes</i>	100% Pinot Bianco
<i>Grape harvest</i>	First ten days of September 2022. Manual harvest with careful selection of the bunches in the vineyard.
<i>Vineyards</i>	Upper hillsides of the Colli di Spessa (Colli Orientali)
<i>Type of soil</i>	'Ponca' typical of the Colli Orientali, layered, integral sandstone marls, of Eocene origin.
<i>Plant density</i>	3.500 vines/ha
<i>Training system</i>	Double arched cane
<i>Average age of vines</i>	30 years
<i>Winemaking</i>	Soft pressing of the grapes; fermentation of one part in steel and the other part in oak and acacia barrels.
<i>Maturing and ageing</i>	12 months of ageing on the lees, 50% in steel and 50% in oak and acacia barrels, followed by another 6 months in the bottle.
<i>Ageing potential</i>	15 years
<i>Alcohol content</i>	13.5% vol
TASTING NOTES	
<i>Appearance</i>	Straw yellow in colour.
<i>Bouquet</i>	Elegant and rich, ripe golden delicious apple, aroma of white flowers and yellow peach.
<i>Flavour</i>	Fresh, savoury, creamy.
<i>Technical data</i>	4.77 g/l acidity – 1.37 g/l residual sugar – 20.7 g/l dry extract



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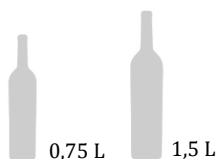


RIBOLLA GIALLA 2022

Appellation	Friuli Colli Orientali DOC
Grapes	100% Ribolla Gialla
Grape harvest	End of August 2022. Manual harvest with careful selection of the bunches in the vineyard.
Vineyards	Foothills of the Colli di Spessa and Novacuzzo (Colli Orientali)
Type of soil	'Ponca' typical of the Colli Orientali: crumbling marl and sandstones of Eocene origin.
Plant density	3.500 vines/ha
Training system	Double arched cane, Guyot
Average age of vines	from 20 to 50 years
Winemaking	Maceration on the skins for 2 days, before soft pressing; the wine ferments in steel vats at 16-18°C
Maturing and ageing	12 months of ageing in steel, another 6 months in the bottle.
Ageing potential	15 years
Alcohol content	13% vol.
TASTING NOTES	
Appearance	Straw yellow in colour.
Bouquet	Intense and floral, chamomile, acacia honey, yellow flowers and green apple.
Flavour	Savoury, enveloping and persistent.
Technical data	5 g/l acidity – 1.38 g/l residual sugar – 21.6 g/l dry extract



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SAUVIGNON 2022

Appellation Friuli Colli Orientali DOC

Grapes 100% Sauvignon

Harvest Mid-September (Ipplis). Last week of September (Spessa, Novacuzzo).
Manual harvest with careful selection of the bunches in the vineyard.

Vineyards Upper hillsides of the Colli di Spessa and Ipplis
Foothills of the Colli di Novacuzzo (Colli Orientali).

Type of soil 'Ponca' typical of the Colli Orientali: integral, stratified sandstone marls of Eocene origin (in Spessa and Ipplis), disintegrating (Novacuzzo).

Plant density 4.000 vines/hectare

Vine training Double arched cane, Guyot

Age of vines from 20 to 50 years

Winemaking Soft pressing of the grapes; fermentation 85% in steel, 15% in French oak barrels.

Maturing and ageing 85% for 6 months in steel, 15% in barrique.
The blend of the two wines ages for a further 12 months, 6 in steel and 6 in the bottle.

Ageing potential 15 years

Alcohol content 13.5% vol

TASTING NOTES

Appearance Straw yellow in colour

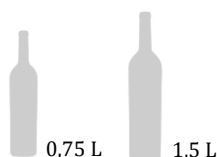
Bouquet Vibrating and enveloping, tropical fruit, lime, pink grapefruit, tomato leaf and elderberry

Flavour Enveloping, long and sumptuous.

Technical data 5.48 g/l acidity – 1.89 g/l residual sugar –
20.7 g/l dry extract



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REFOSCO 2019

DAL PEDUNCOLO ROSSO

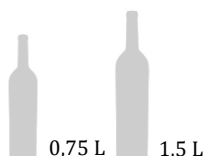
<i>Appellation</i>	Friuli Colli Orientali DOC
<i>Grapes</i>	100% Refosco dal Peduncolo Rosso
<i>Grape harvest</i>	End of September 2019. Manual harvest with careful selection of the bunches in the vineyard.
<i>Vineyards</i>	Foothills of the Colli di Spessa and Novacuzzo (Colli Orientali).
<i>Type of soil</i>	'Ponca' typical of the Colli Orientali: deep soils formed by marl and crumbling sandstone, of Eocene origin.
<i>Plant density</i>	4.000 vines/ha
<i>Vine training system</i>	Double arched cane, Guyot
<i>Average age of vines</i>	30 years
<i>Winemaking</i>	Fermentation in steel tanks. Maceration on the skins for 18-20 days before racking with daily pumping over, followed by soft pressing.
<i>Maturing and ageing</i>	18 months, 1/3 in barriques, 1/3 in French oak tonneaux, 1/3 in large Slavonian oak barrels. After blending, the wine ages further in the bottle for another 6 months.
<i>Ageing potential</i>	20 years
<i>Alcohol content</i>	13.5 % vol

TASTING NOTES

<i>Appearance</i>	Ruby red in colour
<i>Bouquet</i>	Fruity and balsamic, black cherry, currant, plum jam and tobacco.
<i>Flavour</i>	Soft, warm, persistent, with silky tannins.
<i>Technical data</i>	5.4 g/l acidity – 3 g/l residual sugar – 28 g/l dry extract



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SCHIOPPETTINO 2019

<i>Appellation</i>	Friuli Colli Orientali DOC
<i>Grapes</i>	100% Schioppettino
<i>Grape harvest</i>	Early October 2019. Manual harvest with careful selection of the bunches in the vineyard.
<i>Vineyards</i>	Foothills of the Colli di Spessa and Novacuzzo (Colli Orientali).
<i>Type of soil</i>	'Ponca' typical of the Colli Orientali: deep soils formed by marl and crumbling sandstone, of Eocene origin.
<i>Plant density</i>	4.000 vines/ha
<i>Training system</i>	Double arched cane, Guyot
<i>Average age of vines</i>	30 years
<i>Winemaking</i>	Fermentation in steel tanks. Maceration on the skins for 20 days before racking.
<i>Maturing and ageing</i>	18 months, 1/3 in barriques, 1/3 in French oak tonneaux, 1/3 in large Slavonian oak barrels. After blending, the wine ages in the bottle for another 6 months.
<i>Ageing potential</i>	20 years
<i>Alcohol content</i>	13.5% vol
TASTING NOTES	
<i>Appearance</i>	Ruby red in colour.
<i>Bouquet</i>	Spicy and intense, ripe strawberry, wild blackberry and fresh black pepper.
<i>Flavour</i>	Soft, warm and long, with smooth tannins.
<i>Technical data</i>	5.22 g/l acidity – 1 g/l residual sugar – 27.6 g/l dry extract



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PIGNOLO 2016

Appellation	Friuli Colli Orientali DOC
Grapes	100% Pignolo
Grape harvest	Early October 2016. Manual harvest with careful selection of the bunches in the vineyard.
Vineyards	Foothills of the Colli di Spessa (Colli Orientali)
Type of soil	'Ponca' typical of the Colli Orientali: deep soils of marl and crumbling sandstones, of Eocene origin.
Plant density	4.000 vines/ha
Vine training system	Double arched cane, Guyot
Average age of vines	30 years
Winemaking	Fermentation in steel tanks. Maceration on the skins for 20 days before racking.
Maturing and ageing	18 months, 1/3 in barriques, 1/3 in French oak tonneaux, 1/3 in large Slavonian oak barrels. After blending, the wine ages in the bottle for another 6 months.
Ageing potential	20 years
Alcohol content	13.5 % vol
TASTING NOTES	
Appearance	Intense ruby red in colour
Bouquet	Balsamic and spicy, cherries in spirit, plums and sweet liquorice
Flavour	Warm, persistent, tannic and highly structured.
Technical data	5.6 g/l acidity – 3 g/l residual sugar – 28 g/l dry extract



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PICOLIT 2020



0,50 L

Appellation Colli Orientali del Friuli DOCG

Grapes 100% Picolit

Grape harvest Mid-October 2020. Manual harvest with careful selection of the bunches and berries in the vineyard.

Vineyards Upper hillsides of the Colli di Spessa (Colli Orientali)

Type of soil 'Ponca' typical of the Colli Orientali: deep soils formed by marl and disintegrated sandstone, of Eocene origin.

Plant density 4.500 vines/ha

Training system Guyot

Average age of vines 30 years

Grape Drying In crates until the end of November.

Winemaking Partially dried grapes are softly pressed. The precious must obtained ferments in French oak barrels until spring.

Maturing and ageing The wine ages in French oak barrels for 24 months, followed by a further period of 36 months in the bottle.

Ageing potential 20 years

Alcohol content 13.5% vol

TASTING NOTES

Appearance Intense golden yellow in colour

Bouquet Marzipan, vanilla, dried apricot, tropical raisined fruit and a hint of nutmeg.

Flavour Silky and intriguing, soft, broad and enveloping.

Technical data 5.01 g/l acidity – 102 g/l residual sugar – 138.6 g/l dry extract

