

CHARDONNAY 2023



Appellation Friuli DOC

Grapes 100% Chardonnay

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 Guyot

Plant density 4.000 vines/ha

Winemaking After a soft pressing, the flower 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 A Chardonnay with considerable body and structure. It opens to notes of golden delicious apple, gentle hints of butter and biscuit, accompanied by broom blossom. The palate is fresh and intense

DOMINANT NOTES **Golden Delicious Apple, Biscuit, Broom Blossom**

PAIRINGS Fish and white meat appetizers; cream of potatoes, leeks, Jerusalem artichokes and ginger.

Serving temperature 12 °C

Technical Data 4.93 g/l acidity, 2.8 g/l residual sugar, 23.2 g/l dry extract

FRIULANO 2023



<i>Appellation</i>	Friuli DOC
<i>Grapes</i>	100% Friulano
<i>Production Area</i>	Hills of eastern Friuli
<i>Harvest</i>	Second ten days of September 2023
<i>Type of soil</i>	Ponca: soils formed by layered and disintegrated marl and sandstone of Eocene origin
<i>Vine training</i>	Double arched cane
<i>Plant density</i>	4.000 vines/ha
<i>Winemaking</i>	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
<i>Maturing and Ageing</i>	6 months in steel tanks. This is followed by a period of ageing in the bottle
<i>Ageing potential</i>	6-10 years
<i>Alcohol content</i>	13% vol
<i>Available formats</i>	750 ml
<i>TASTING NOTES</i>	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
<i>DOMINANT NOTES</i>	Almond, Pear, Basil
<i>PAIRINGS</i>	Friulian appetizers and cold cuts, vegetable omelette
<i>Serving Temperature</i>	12 °C
<i>Technical data</i>	5.39 g/l acidity, 3.6 g/l residual sugar, 24.8 g/l dry extract

PINOT GRIGIO 2023



Appellation Friuli DOC

Grapes 100% Pinot Grigio

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 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 A surprising Pinot Grigio. The nose reveals fresh nuances of crunchy fruit, such as nectarine and Williams pear, followed by hints of broom. The flavour is pleasantly gratifying and very fresh

DOMINANT NOTES Walnut peach, William Pear, Broom

PAIRINGS Prosciutto di Sauris (ham) and 6-month-old Montasio cheese; rosa di Gorizia (chicory) with Friulian bacon and eggs

Serving Temperature 12 °C

Technical Data 4.67 g/l acidity, 2.13 g/l residual sugar, 24.3 g/l dry extract

RIBOLLA GIALLA 2023



<i>Appellation</i>	Venezia Giulia IGT
<i>Grapes</i>	100% Ribolla Gialla
<i>Production Area</i>	Hills of eastern Friuli
<i>Harvest</i>	Middle ten days in September 2023
<i>Type of soil</i>	Ponca: soils formed by layered and crumbling marl and sandstone of Eocene origin
<i>Vine training</i>	Double arched cane, Guyot
<i>Plant Density</i>	4.500 vines/ha
<i>Winemaking</i>	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
<i>Maturing and Ageing</i>	6 months in steel tanks. This is followed by a period of ageing in the bottle
<i>Ageing potential</i>	6-10 years
<i>Alcohol content</i>	13% vol
<i>Available formats</i>	750 ml
<i>TASTING NOTES</i>	Lively, fresh, direct. A Ribolla Gialla that reveals all the crunchiness of the fruit, with notes of Fuji apple and yellow kiwi, accompanied by light hints of acacia flowers
<i>DOMINANT NOTES</i>	Acacia flowers, Fuji apple, yellow kiwi
<i>PAIRINGS</i>	Appetizers and first courses based on sea fish; cod, and buffalo mozzarella
<i>Serving Temperature</i>	12 °C
<i>Technical Data</i>	5.8 g/l acidity, 3.2 g/l residual sugar, 21 g/l dry extract

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

TRAMINER 2023



<i>Appellation</i>	Friuli DOC
<i>Grapes</i>	100% aromatic Traminer (Gewürztraminer)
<i>Production Area</i>	Hills of eastern Friuli
<i>Harvest</i>	First ten days in September 2023
<i>Type of soil</i>	Ponca: soils formed by layered and crumbling marl and sandstone of Eocene origin
<i>Vine training</i>	Guyot
<i>Plant Density</i>	5.000 vines/ha
<i>Winemaking</i>	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
<i>Maturing and Ageing</i>	6 months in steel tanks. This is followed by a period of ageing in the bottle
<i>Ageing potential</i>	6-10 years
<i>Alcohol content</i>	13% vol
<i>Available formats</i>	750 ml
<i>TASTING NOTES</i>	Balanced, fresh, finely aromatic. A wine of good, satisfying structure, with delicate aromas of rose and sandalwood, accompanied by notes of honey
<i>DOMINANT NOTES</i>	Rose, Honey, Sandalwood
<i>PAIRINGS</i>	Raw fish appetizers; soufflé of <i>fois gras</i> , and Golden Delicious apple
<i>Serving Temperature</i>	12 °C
<i>Technical Data</i>	5 g/l acidity, 3.1 g/l residual sugar, 25.8 g/l dry extract

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

CABERNET FRANC 2022



<i>Appellation</i>	Friuli DOC
<i>Grapes</i>	100% Cabernet Franc
<i>Production Area</i>	Hills of eastern Friuli
<i>Grape harvest</i>	First ten days in October 2022
<i>Type of soil</i>	Ponca: soils formed by layered and crumbling marl and sandstone of Eocene origin.
<i>Training System</i>	Double arched cane
<i>Plant Density</i>	3.500 vines/ha
<i>Winemaking</i>	The must ferments in contact with the skins for 8-10 days in steel vats. Malolactic fermentation follows.
<i>Maturing and Ageing</i>	8 months, 80% steel, 20% in French oak barriques. Ageing continues for a few months in the bottle.
<i>Ageing potential</i>	10 years
<i>Alcohol content</i>	13% vol
<i>Available formats</i>	750 ml
<i>TASTING NOTES</i>	A characterful red that opens with fresh hints of violet, black pepper and cut grass. It is soft on the palate, with gratifying persistence.
<i>DOMINANT NOTES</i>	Violet, Black Pepper, Cut Grass
<i>FOOD PAIRINGS</i>	Red meat and pork: Friulian salami cooked in vinegar.
<i>Serving Temperature</i>	16°C
<i>Technical data</i>	5.2 g/l acidity, 2.5 g/l residual sugar, 24 g/l dry extract

CABERNET SAUVIGNON 2022



<i>Appellation</i>	Friuli DOC
<i>Grapes</i>	100% Cabernet Sauvignon
<i>Production area</i>	Hills of eastern Friuli
<i>Harvest</i>	First ten days in October 2022
<i>Type of soil</i>	Ponca: soils formed by layered and crumbling marl and sandstone of Eocene origin.
<i>Vine training</i>	Double arched cane, Guyot
<i>Plant Density</i>	3.500 vines/hectare
<i>Winemaking</i>	The must ferments in contact with the skins for 8-10 days in steel vats, followed by malolactic fermentation.
<i>Maturing and Ageing</i>	8 months, 80% in steel 20% in French oak barriques. Ageing continues for a few months in the bottle.
<i>Ageing potential</i>	10 years
<i>Alcohol content</i>	13% vol
<i>Available formats</i>	750 ml - Magnum
<i>TASTING NOTES</i>	The elegance of Cabernet Sauvignon in a red with good complexity and structure and notes of cassis and blackberry, accompanied by hints of green pepper.
<i>DOMINANT NOTES</i>	Cassis, Blackberry, Green pepper
<i>PAIRINGS</i>	Matured cheeses and red meats; Istrian lamb chops with lavender.
<i>Serving Temperature</i>	16°C
<i>Technical Data</i>	5.1 g/l acidity, 2.5 g/l residual sugar, 27 g/l dry extract

FRANCONIA 2022



<i>Appellation</i>	Venezia Giulia IGT
<i>Grapes</i>	100% Franconia
<i>Production Area</i>	Hills of eastern Friuli
<i>Harvest</i>	Last third of September 2022
<i>Type of soil</i>	Ponca: soils formed by layered and crumbling marl and sandstone of Eocene origin.
<i>Vine Training</i>	Guyot
<i>Plant density</i>	4.000 vines/ha
<i>Winemaking</i>	The must ferments in contact with the skins for 6 days in steel tanks.
<i>Maturing and Ageing</i>	8 months, 80% in steel 20% in French oak barriques. Ageing continues for a few months in the bottle.
<i>Ageing potential</i>	3-5 years
<i>Alcohol content</i>	12.5% vol
<i>Available formats</i>	750 ml
<i>TASTING NOTES</i>	Fresh and soft, very pleasant. A sweet wine, dominated by sweet notes of plum and black cherry, accompanied by hints of mallow.
<i>DOMINANT NOTES</i>	Plum, Black Cherry, Mallow
<i>PAIRINGS</i>	White meats, cheeses and dry pastries; pizza margherita.
<i>Serving Temperature</i>	14°C
<i>Technical Data</i>	5.4 g/l acidity, 25 g/l residual sugar, 24 g/l dry extract

MERLOT 2022



<i>Appellation</i>	Friuli DOC
<i>Grapes</i>	100% Merlot
<i>Production Area</i>	Hills of eastern Friuli
<i>Harvest</i>	Second and third ten days of September 2022
<i>Type of soil</i>	Ponca: soils formed by layered and crumbling marl and sandstone of Eocene origin.
<i>Vine training</i>	Double arched cane, Guyot
<i>Plant Density</i>	3.500 vines/ha
<i>Winemaking</i>	The must ferments in contact with the skins for 8-10 days in steel vats, followed by malolactic fermentation.
<i>Maturing and Ageing</i>	8 months, 80% in steel 20% in French oak barriques. Ageing continues for a few months in the bottle.
<i>Ageing potential</i>	10 years
<i>Alcohol content</i>	13% vol
<i>Available formats</i>	750 ml
<i>TASTING NOTES</i>	A bright red wine with pleasant softness and the aroma of currants, plums and sweet spices, such as cinnamon. The flavour is enveloping. Lengthy persistence.
<i>DOMINANT NOTES</i>	Redcurrant, Plum, Cinnamon
<i>PAIRINGS</i>	Throughout a meal, with white and red meats, cheeses; Friulian <i>frico</i> .
<i>Serving Temperature</i>	16°C
<i>Technical Data</i>	5 g/l acidity, 2,5 g/l residual sugar, 24 g/l dry extract

PINOT NERO 2022



Appellation Venezia Giulia IGT

Grapes 100% Pinot Nero

Production Area Hills of eastern Friuli

Harvest Last ten days in September 2022

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

Vine training Guyot

Plant Density 4.000 vines/ha

Winemaking The must ferments in contact with the skins for 8-10 days in steel tanks, followed by malolactic fermentation.

Maturation and Ageing 8 months, 80% in steel, 20% in French oak barriques. Ageing continues for a few months in the bottle.

Ageing potential 10 years

Alcohol content 13% vol

Available formats 750 ml

TASTING NOTES A red with considerable structure, with notes of cherry and rosehips on the nose and palate, followed by light hints of cloves.

DOMINANT NOTES **Cherry, Rosehip, Cloves**

PAIRINGS White meats with sauces, platters of cheese; pasta with porcini mushrooms and cooked speck (smoked pork belly).

Serving Temperature 16°C

Technical Data 5.4 g/l acidity, 3 g/l residual sugar, 22 g/l dry extract

REFOSCO 2022 DAL PEDUNCOLO ROSSO



<i>Appellation</i>	Friuli DOC
<i>Grapes</i>	100% Refosco dal Peduncolo Rosso
<i>Production Area</i>	Hills of eastern Friuli
<i>Harvest</i>	First ten days in October 2022
<i>Nature of the Soil</i>	Ponca: soils formed by layered and crumbling marl and sandstone of Eocene origin.
<i>Vine training</i>	Double arched cane, Guyot
<i>Plant Density</i>	3.500 vines/ha
<i>Winemaking</i>	The must ferments in contact with the skins for 8-10 days in steel vats. Malolactic fermentation follows.
<i>Maturing and Ageing</i>	8 months, 80% in steel, 20% in French oak barriques. Ageing continues for a few months in the bottle.
<i>Ageing potential</i>	10 years
<i>Alcohol content</i>	13% vol
<i>Available formats</i>	750 ml
<i>TASTING NOTES</i>	A Friulian wine of great character, with notes of blueberry and raspberry, accompanied by light notes of tobacco. The flavour is intense, with lengthy persistence.
<i>DOMINANT NOTES</i>	Blueberry, Raspberry, Tobacco
<i>PAIRINGS</i>	Pork, game, matured cheeses; boar goulash and polenta.
<i>Serving Temperature</i>	16°C
<i>Technical Data</i>	5.6 g/l acidity, 3 g/l residual sugar, 27 g/l dry extract

SCHIOPPETTINO 2020



<i>Appellation</i>	Friuli Colli Orientali DOC
<i>Grapes</i>	100% Schioppettino
<i>Production Area</i>	Hills of eastern Friuli
<i>Harvest</i>	Last ten days of September 2020
<i>Type of soil</i>	Ponca: soils formed by layered and crumbling marl and sandstone of Eocene origin.
<i>Vine training</i>	Double arched cane, Guyot
<i>Plant Density</i>	3.500 vines/ha
<i>Winemaking</i>	The must ferments in contact with the skins for 8-10 days in steel vats, followed by malolactic fermentation.
<i>Maturing and Ageing</i>	12 months, 80% in steel 20% in French oak tonneaux. Ageing continues for a few months in the bottle.
<i>Ageing potential</i>	12 years
<i>Alcohol content</i>	13% vol
<i>Available formats</i>	750 ml
<i>TASTING NOTES</i>	A wine of great character, with notes of red fruits, violet and black pepper. Pleasant softness and good persistence.
<i>DOMINANT NOTES</i>	Red fruits, Violet, Black pepper
<i>PAIRINGS</i>	Classic with sauced first courses, red meats; roasts.
<i>Serving Temperature</i>	18°C
<i>Technical Data</i>	5.04 g/l acidity, 1.3 g/l residual sugar, 27.9 g/l dry extract

Zorzettig Pres Rec 2024 06

MYÒ

MYO Pinot Bianco	Tre Bicchieri Gambero Rosso / JS 92 / Robert Parker 91 / LM 94 / Decanter 90/ Merano Award
MYO I Fiori di Leonie	Tre Bicchieri Gambero Rosso / JS 92 / DWWA Decanter 92 / Bibenda 5 Grappoli Bio Excellence / Doctor Wine 94
MYO Friulano	JS 92 / Merano Award / LM 90 / Robert Parker 88 / Falstaff 90 / Vinous 90 / Bio Excellence
MYO Malvasia	JS 91 / AIS 4 tralci / LM 90 / 4 * Vini Buoni / Decanter 91 / Falsataff 92 / Vinous 92 / LM 90
MYO Ribolla Gialla	JS 89 / Merano Award / LM 90 / Gardini Note wine killer 93 / LM 90
MYO Sauvignon	5 Grappoli Bibenda / LM 93 / Robert Parker 87 / Gilbert&Gaillard 90+ Gold / JS 92
MYO Refosco	JS 91 / Merano Award / Veronelli 88 / Falstaff 92 / Bio Excellence
MYO Schioppettino	Gilbert&Gaillard 90+ Gold / Veronelli 87 / JS 89 / Merano Award / 4 * Vini Buoni / LM 93 DWWA Decanter 89
MYO Pignolo	JS 91 / Robert Parker 88 / Five Stars Vinitaly / 4 * Vini Buoni / Merano Award

Zorzettig Chardonnay	Veronelli 85
Zorzettig Ribolla Gialla	JS 90 / LM 93 / 4 * Vini Buoni
Zorzettig Friulano	JS 91 / LM 91 / Slow Wine best Friuli / Corona Vini Buoni / Veronelli 86 / Vinous 88
Zorzettig Pinot Grigio	JS 90 / LM 94 / Robert Parker 90 / Veronelli 85 / Vinous 86 / Bio Excellence
Zorzettig Sauvignon	JS 91 / LM 95 / Bio Excellence / Decanter 90
Zorzettig Rosato	JS 89
Zorzettig Refosco	JS 92 / Robert Parker 89 / Veronelli 87 / 4 * Vini Buoni
Zorzettig Cabernet Franc	JS 90 / Veronelli 89 / Gilbert&Gaillard 90+ Gold
Zorzettig Schioppettino	Vinous 90 / LM 93
Zorzettig Pinot Nero	JS 91 / Bio Excellence
Optimum	Silver Spring Fling Glass of Bubbly



VERDUZZO FRIULANO 2019



<i>Appellation</i>	Friuli Colli Orientali DOC
<i>Grapes</i>	100% Verduzzo Friulano
<i>Production Area</i>	Colli Orientali (Friuli Venezia Giulia)
<i>Harvest</i>	Last 10 days in September 2019
<i>Type of soil</i>	Ponca: soils formed by layered and crumbling marl and sandstone of Eocene origin.
<i>Vine training</i>	Double arched cane
<i>Plant Density</i>	4.000 vines/hectare
<i>Grape drying (appassimento)</i>	After a slight drying on the vine, the grapes continue to partially dry in plastic crates until the end of October.
<i>Winemaking</i>	After soft pressing of the grapes, the must ferments for 2-3 days in steel and in French oak barriques for a further 4 months.
<i>Maturing and Ageing</i>	6-8 months in French oak barriques; further ageing in the bottle.
<i>Ageing potential</i>	10 years
<i>Alcohol content</i>	14% vol
<i>Available formats</i>	500 ml
TASTING NOTES	A traditional wine with just the right sweetness, it is fresh and fragrant with notes of dried apricot, acacia honey and sage.
DOMINANT NOTES	Dried apricot, Acacia honey, Sage
PAIRINGS	Typical, traditional Friulian cakes and pastries such as <i>Gubana</i> and <i>Strucchi</i> from Cividale.
<i>Serving Temperature</i>	12°C
<i>Technical Data</i>	5.1 g/l acidity, 124 g/l residual sugar, 153 g/l dry extract

OPTIMUM 2023

RIBOLLA GIALLA - BRUT



Sparkling Technique Charmat Method – vintage BRUT

Grapes 100% Ribolla Gialla

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 Guyot

Plant Density 4.500 vines/ha

Winemaking, Sparkling process, Ageing Ribolla Gialla grapes are harvested early and pressed. A short fermentation follows, before the sparkling process takes place in autoclave (Charmat method). The wine then ages on the lees for about 5 months, followed by 2-3 months in the bottle

Alcohol content 12% vol

Available formats 750 ml – Magnum

TASTING NOTES A fresh, lively and persistent mousse, with the crispness typical of Ribolla Gialla. It has an aroma of white peach, yellow kiwi and dandelion flowers

DOMINANT NOTES White peach, Yellow kiwi, Dandelion

PAIRINGS Fish appetizers and finger food; Friulian Regina trout tartare with celery

Serving Temperature 8-10 °C

Technical Data 7 g/l acidity, 6.7 g/l residual sugar, 21 g/l dry extract