



"Wine is a pleasure. Springing from the generosity of nature as well as human skill and attention, it becomes a gift. It is a symbol of passion, of life, of convivial coming together. It helps build relationships and enhances our emotions in the ebb and flow of our daily lives" - Annalisa Zorzettig

The Myo line builds on Zorzettig's philosophy of authenticity and respect for the natural beauty of Friuli, sourcing fruit from vineyards conceived as reserves of biodiversity. Bringing tradition into the future through sustainable practices is the vision behind Myo, and this vision is exemplified beautifully in the 2019 'Myo' Schioppettino, a deep garnet beauty sporting savory, spicy, and toasty notes bringing warmth and vitality to ripe, wild berry fruit.

Region & Classification

|country| Italy

|region| Friuli

|village| Upper hillsides of Colli di Spessa

|vineyard| Vigneti di Spessa

|classification| Friuli Colli Orientali DOC

Wine Data

|varietal| schioppettino 100%

|alcohol| 13.2%

|pH| 3.5

|acidity| 5.22 g/L

|residual sugar| 2 g/L

Terroir & Cultivation

|soil| ponca (layered crumbling marl and sandstone)

|exposure| east, northwest

|elevation| 280m-300m

|farming practices| organic & biodynamic farming practices, double arched cane and guyot vine training systems

|harvesting| manually vineyard selection in early October

|age of vines| 30 years

|vineyard size| 2.1 hectares

Vinification & Aging

|maceration| maceration on the skins for 20 days before racking

|fermentation| fermentation in stainless steel tanks at a controlled temperature with selected yeasts, followed by malolactic fermentation

|aging| 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.

|production| 5,500 bottles

