



"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 2021 'Myo' Pinot Bianco, a rich, savory white with a creamy texture laden with ripe, golden fruit.

Region & Classification

|country| Italy

|region| Friuli

|village| Upper hillsides of Colli di Spessa

|vineyard| Novacuzzo, Ipplis, Spessa

|classification| Friuli Colli Orientali DOC

Wine Data

|varietal| friulano 60%, 35% pinot bianco, 5% sauvignon blanc

|alcohol| 13.3%

|acidity| 4.58 g/l

|residual sugar| 1.8 g/l

Terroir & Cultivation

|soil| ponca (layered crumbling marl and sandstone)

|exposure| south, east-west

|elevation| 280—300 meters

|farming practices| organic & biodynamic farming practices, double arched cane vine training system

|harvesting| manual harvest and vineyard selection take place at dawn in mid to late September

|age of vines| 90 years old

|size of vineyard| 1.1 hectares

Vinification & Aging

|fermentation| grapes are soft 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. No malo

|aging| 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. The wines are blended and aged in large 2500-L Slavonian oak barrels for 9 months and for another 9 months in the bottle

|production| 3,000 bottles

