



"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

With a philosophy centered around authenticity, quality, evolution, and a respect for the natural beauty of Friuli, Annalisa Zorzettig brings her vision to life, honoring a family tradition dating back over 100 years. Fitting into that vision is the 2022 Zorzettig Friulano, a classically styled expression that envelopes the senses with subtle, yet distinct notes of almond, sweet pear, and bursts of fresh basil.

Region & Classification

|country| Italy

|region| Friuli

|production area| Friuli Colli Orientali

|classification| DOC

Wine Data

|varietal| 100% Friulano

|alcohol| 13.5%

|acidity| 5.3 g/L

|residual sugar| 2 g/L

|dry extract| 23 g/L

Terroir & Cultivation

|soil| Ponca (layered crumbling marl and sandstone)

|exposure| East, South - East

|elevation| 200 - 275 meters above sea level

|farming practices| Organic & biodynamic farming practices. Double arched cane and guyot vine training

|harvesting| Second 10 days of September

|age of vines| 15 - 25 years old



Vinification & Aging

|fermentation| 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.

|aging| 6 months in steel tanks followed by a period of bottle aging

