



*"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| Refosco dal Peduncolo Rosso 100%

|alcohol| 13.6%

|pH| 3.5

|acidity| 5.4 g/L

|residual sugar| 3.0 g/L



## Terroir & Cultivation

|soil| ponca (layered crumbling marl and sandstone)

|exposure| south, south east

|elevation| 280m-300m

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

|harvesting| manually vineyard selection at the end of October

|age of vines| 30 years

|vineyard size| 2.4 hectares

## Vinification & Aging

|maceration| maceration on the skins for 18-20 days before racking with daily pumping over

|fermentation| fermentation in stainless steel tanks

|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 further in the bottle for another 6 months

|production| 6,000 bottles

