



"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 2020 'Myo' Malvasia, a rich, refined white showing a complex and heady array of spice, fruit, and florals persisting through a long, intense finish. 91 points, James Suckling.

Region & Classification

|country| Italy

|region| Friuli

|production area| Friuli Colli Orientali

|classification| DOC

Wine Data

|varietal| 100% Malvasia

|alcohol| 13%

|pH| 3.20

|acidity| 5.4 g/L

|residual sugar| 2.5 g/L

|dry extract| 24 g/L

Terroir & Cultivation

|soil| 'Ponca', deep soils composed of marl and disintegrated sandstone.

|exposure| East, northwest

|elevation| 230m

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

|harvesting| Before October 2020, with slight drying of the grapes on the vine. Manual harvest with careful selection of the bunches in the vineyard.

|age of vines| 30-90 years

|yield| 5000 kg/ha



Vinification & Aging

|fermentation| After soft pressing of the grapes, the wine ferments in steel vats at a controlled temperature

|aging| 12 months of ageing on the fine lees, followed by another 6 months in the bottle.

|production| 7,000 bottles

