



*"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' Pinot Bianco, a rich, savory white with a creamy texture laden with ripe, golden fruit. Awarded Tre Bicchieri.*

### Region & Classification

|country| Italy

|region| Friuli

|production area| Friuli Colli Orientali

|vineyards| Upper hillsides of Colli di Spessa

|classification| DOC

### Wine Data

|varietal| 100% Pinot Bianco

|alcohol| 13.5%

|acidity| 5.3 g/L

|residual sugar| 2.5 g/L

|dry extract| 27 g/L



### Terroir & Cultivation

|soil| Ponca (layered crumbling marl and sandstone)

|exposure| Southeast

|elevation| 250—300 meters

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

|harvesting| First 10 days of September, harvest manually

|age of vines| 70+ years

|yield| 70 hl/ha

### Vinification & Aging

|fermentation| Soft pressing followed by fermentation of one part in steel tanks and the other part in oak and acacia barrels.

|aging| 12 months of aging on the lees, 50% in steel and 50% in oak and acacia barrels, followed by another 6 months in bottle

