



ZORZETTIG
— IL VINO IN FRIULI DAL 1874 —

“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 2021 Zorzettig Pinot Nero, a brilliant ruby red wine with an intense bouquet of red berry fruits and a fresh and dry, light and velvety texture. 87 points, James Suckling.

Region & Classification

|country| Italy

|region| Friuli

|production area| Venezia Giulia

|classification| IGT

Wine Data

|varietal| 100% Pinot Nero (Noir)

|alcohol| 13%

|pH| 3.40

|acidity| 5.40 g/L

|residual sugar| 3.0 g/L

Terroir & Cultivation

|soil| Clay, marl, sandstone

|exposure| East, northwest

|elevation| 230m

|farming practices| Organic & biodynamic farming practices; guyot vine training practices

|harvesting| Hand-harvest during last 10 days of September

|age of vines| 25 years

|yield| 6500 kg/ha



Vinification & Aging

|maceration| 10 day maceration

|fermentation| The must ferments in contact with the skins, 80% in steel tanks, 20% in French Oak, with selected yeasts at a controlled temperature, followed by malolactic fermentation

|aging| Aged 6 months in 80% steel tanks, 20% French Oak barrels, with additional 3 months of bottle aging

|production| 25,000 bottles

