



**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 2022 Zorzettig Rosato, a balanced and lively rose with a delicate pale pink cherry color, fresh aromatics, and a beautiful progression of fresh, fruity notes on the palate.*

### Region & Classification

|country| Italy

|region| Friuli

|production area| Venezia Giulia

|classification| IGT

### Wine Data

|varietal| 100% Merlot

|alcohol| 13%

|pH| 3.10

|acidity| 5.90 g/L

|residual sugar| 2.20 g/L



### Terroir & Cultivation

|soil| Clay, marl, sandstone

|exposure| East, northeast

|elevation| 240m

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

|harvesting| Hand-harvested in mid-September

|age of vines| 25 years

|yield| 6500 kg/ha

### Vinification & Aging

|maceration| Cold soak maceration for 12 hours

|fermentation| Fermented in stainless steel tanks with selected yeasts at a controlled temperature

|aging| Aged 6 months on the lees in stainless steel tanks, with additional 1 month of bottle aging before release

|production| 30,000

