



**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 Refosco dal Peduncolo Rosso a robust, deep ruby red wine that captivates with its vinous aroma, highlighting notes of raspberry and black cherry, all supported by moderate tannins that contribute to its graceful aging.*

## Region & Classification

|country| Italy

|region| Friuli

|production area| Friuli Colli Orientali

|classification| DOC

## Wine Data

|varietal| 100% Refosco dal Peduncolo Rosso

|alcohol| 13%

|acidity| 5.6 g/L

|residual sugar| 3 g/L

|dry extract| 27 g/L

## Terroir & Cultivation

|soil| Ponca (layered crumbling marl and sandstone)

|exposure| West, Southwest

|elevation| 225-300 masl

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

|harvesting| Second 10 days of October

|age of vines| 10-25 years

## Vinification & Aging

|maceration| 10 days

|fermentation| The must ferments in contact with the skins for 8-10 days in steel vats. Malolactic fermentation follows

|aging| 8 months, 80% in steel, 20% in French oak barriques. Ageing continues for a few months in the bottle

