



"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 Grigio, an intense, fruity expression with floral and spice notes bringing harmony and warmth to a palate that is soft, full, and lingering with a touch of saline minerality on the finish. 90 points, James Suckling.

Region & Classification

|country| Italy

|region| Friuli

|production area| Friuli Colli Orientali

|classification| DOC

Wine Data

|varietal| 100% Pinot Grigio

|alcohol| 13%

|acidity| 5.3 g/L

|residual sugar| 1.8 g/L

|dry extract| 21 g/L

Terroir & Cultivation

|soil| Clay, marl, sandstone

|exposure| East, South - East

|elevation| 200 - 275 meters above sea level

|farming practices| Organic & biodynamic farming practices; double arched cane and guyot vine training system

|harvesting| Harvest first 10 days of September

|age of vines| 15 - 25 years old



Vinification & Aging

|fermentation| After a soft pressing, the free-run must is brought to a temperature of 11-12° C for 24 hours. Fermentation takes place in steel tanks for 8-10 days at a controlled temperature.

|aging| 6 months in steel tanks followed by a period of bottle aging

