



"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 2021 'Myo' Pinot Bianco, a rich, savory white with a creamy texture laden with ripe, golden fruit.

Region & Classification

|country| Italy

|region| Friuli

|village| Upper hillsides of Colli di Spessa

|vineyard| Novacuzzo, Ipplis, Spessa

|classification| Friuli Colli Orientali DOC

Wine Data

|varietal| sauvignon blanc 100%

|alcohol| 13.4%

|acidity| 5.3 g/l

|residual sugar| 1.5 g/l

Terroir & Cultivation

|soil| ponca (layered crumbling marl and sandstone)

|exposure| north, east-west

|elevation| 280—300 meters

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

|harvesting| manual harvest and vineyard selection in mid to late September

|age of vines| 50 years

|size of vineyard| 2.2 hectares

Vinification & Aging

|fermentation| soft pressing followed by fermentation of 8-10 days. 85% in steel, 15% in French oak barrels

|aging| First 6 months 85% in steel, 15% in barrique. Blended together and then aged 6 more months in steel, 6 more months in the bottle prior to release

|production| 8,000 bottles

