



"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 Sauvignon, an expressive white flaunting beautiful aromas of passion fruit, citrus, and tomato leaf - notes that are mirrored on an equally intense palate noted for its breadth and freshness. 91 points, James Suckling.

Region & Classification

|country| Italy
|region| Friuli Venezia Giulia
|village| Vigneti di Spessa
|classification| DOC Friuli

Wine Data

|varietal| Gewurz Traminer 100%
|alcohol| 13.1%
|acidity| 5.0 g/l
|residual sugar| 3.1 g/l

Terroir & Cultivation

|soil| ponca (layered crumbling marl and sandstone)

|exposure| east, south - east

|elevation| 250 - 280 meters above sea level

|farming practices| organic & biodynamic farming practices. double arched cane and guyot vine training

|harvesting| first 10 days of September, by hand

|age of vines| 25 years old

|vineyard size| 1.5 hectares



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

|production| 9,000 bottles

