



"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| Vigneti di Spessa

|classification| Friuli Colli Orientali DOC

Wine Data

|varietal| Tocai Friulano 100%

|alcohol| 13.4%

|acidity| 5.1 g/l

|residual sugar| 1.7 g/l

Terroir & Cultivation

|soil| ponca (layered crumbling marl and sandstone)

|exposure| south, south west

|elevation| 280—300 meters

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

|harvesting| manual vineyard selection in mid September

|age of vines| 85 years

|size of vineyard| 1.8 hectares

Vinification & Aging

|fermentation| Soft pressing followed by fermentation of 8-10 days. One part in steel tanks and the other part in Slovenian oak barrels

|aging| 12 months ageing on the lees, 50% in steel and 50% in large Slovenian oak barrels, followed by another 6 months in the bottle

|production| 6,000 bottles

