



Discovering Friulano with Zorzettig

2014

2014 was a very rainy vintage, something new to face even for long-time winemakers. Despite the huge amount of rain fallen which doubled that of an ordinary vintage, an earlier beginning of veraison and reiterated manual pruning finally leading to a 30% reduction in production allowed to harvest healthy grapes. The fact that vineyards are grown on hills had a positive influence too since water tend to flow away, thus preventing waterlogging and the development of mildew and other diseases. Finally, the loosely packed bunches typical of Friulano allowed the variety to cope better with 2014 rainy vintage than other varieties. Higher acidity and a lower amount of sugar resulted in a more delicate interpretation of Friulano.

2012

Awarded as the best Friulano amongst 163 other wines at Friulano & Friends event which gathers experts from Italy and abroad, Zorzettig Friulano 2012 shows the great potential of white wines from Friuli. The first Italian region to be internationally renowned abroad for its white wines, especially for international varieties such as Sauvignon, nowadays the region is gaining recognition also for its native varieties which can express even more the viticultural tradition of the area. 2012 has been a pretty dry vintage, resulting in smaller berries and a higher skin-pulp ratio. Therefore, 2012 Friulano is a little bit higher in alcohol and has a fuller body.



2010

2010 vintage was a turning point for Zorzettig, thanks to the creation of Myò line. Myò represents the top-quality production of the winery. 2010 was not an easy vintage, though. Actually it was quite difficult and rainy, after four very good vintages, namely 2006, 2007, 2008, 2009. But - as the saying goes - when the going gets tough, the tough get going. So, Annalisa carried out a careful selection and given the very interesting results, even decided to create a brand new line, Myò. Lower temperatures and September rainfalls resulted in higher acidity and lower pH (3.20) as well as in the development of *Botrytis cinerea* which led to aromatic richness. A short maceration and the long time spent on the lees - until the following March - provided further character. In 2010 Zorzettig embraced also low-impact vineyard management.

2006

2006 was a turning point for all Friuli production, since the region was forced to abandon the name of its most representative wine, Tocai (sometimes written Tokaj). As a substitute they started using the name Friulano, somebody opted for Jakot (Tokaj written the other way round) but still nowadays many in the region still refers to it as Tocai, both amongst winemakers and consumers. At Zorzettig they decided to say goodbye to Tocai with a special label, named "Ultin", which in Friulano dialect means "The Last One". In 2008, the bottle has been awarded the Label Award for Wine Culture, for "the extraordinary intuition of turning a homage to Tocai wine history into an element for the communication of present-day values".
