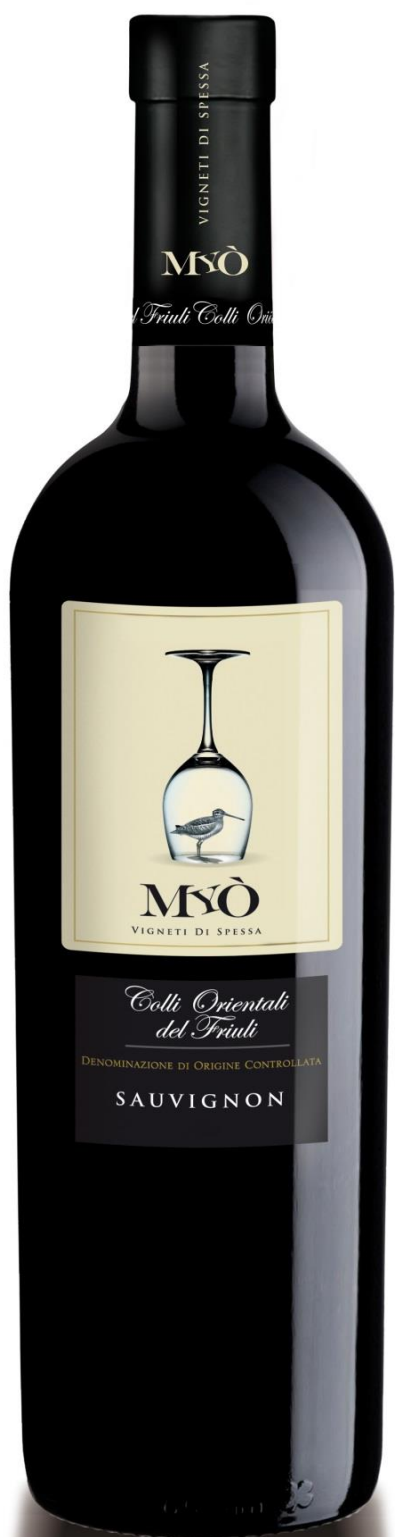


MYÒ



Sauvignon

Appellation:

Doc Friuli Colli Orientali

Vineyard of origin:

Positioned in the lowest part and therefore coolest part of the hillside which hosts the winemaking cellar. Planted in the year 2000, the vineyard is composed of 3 different clones and is cultivated with a plant density of 5.000 plants per hectare.

Yield:

Less than 7.000 kg/hectare.

Harvest:

Carried out at the beginning of September.

Vinification:

The grapes, which are harvested by hand in crates, undergo dynamic skin maceration without SO₂, that is substituted by CO₂ for 16 hours at a temperature of 10°C.

After pressing and cold static decantation, the must completed alcoholic fermentation in 12 days at a temperature which never exceeded 17°C.

Ageing:

After racking at the end of fermentation, the wine remained on the lees until March with batonnage being carried out weekly until the arrival of the first spate of cold winter weather.

Tasting notes:

A wine with a brilliant yellow colour and greenish highlights.

The nose is intense but not cloying, the aroma is elegant and complex with overtones of tropical fruits such as mango and passion fruit, and hints of sage and yellow-fleshed peaches.

The taste does not disappoint that expected from the nose: initially it is velvety and well-balanced and many of those sensations found on the nose can still be perceived. From the very long finish where its tanginess is particularly marked, we find the wine's varietal origin.



Via Strada S. Anna, 37 - Spessa - 33043 Cividale del Friuli - Udine
tel. 0432.716156 - fax 0432.716292
e-mail: info@zorzettigvini.it - www.vignetimyo.it

