



# TORRE ROSAZZA

## Friuli Colli Orientali DOC

### *Altromerlot*

Back in 1987, within the vineyards of Torre Rosazza, an unconventional wine concept was conceived: the Altromerlot (meaning 'Other Merlot'). Aged extensively in French oak barriques, it defied the typical Merlot standards of the era. Now, it's recognised as a hallmark of elegance among Friulian wines.



GRAPES	Merlot
AREA	Friuli Colli Orientali - Manzano Hills
AGEING	24 months in barrique
VINTAGE	2019
ANALYSIS DATA	Alcohol 15%
AGEING POTENTIAL	10-15 years
	Conteins Sulfités

#### PRODUCTION AREA

"Ponca" is the typical element of our soil: a sedimentary formation consisting entirely of marl clay alternating with layers of sandstone. The "ponca" presents low fertility and a good water-holding capacity, it gives to the grapes and wine unique characteristics such as body and color, tannins and minerality.

#### TASTING

**COLOUR:** It has an intense and deep ruby. **BOUQUET:** On the nose it spreads in delicate aromas of small red berries and blueberries, and then evokes hints of moss and wood. **PALATE:** At taste, you can immediately notice the tannin of the wine, of which elegance is the most evident attribute.

#### WINEMAKING

The grapes are harvested strictly by hand in the second/ third decade of September, with selection on the plant. This is followed by operations of destemming crushing and vinification in steel fermenters at a controlled temperature, where the must and the skins remain in contact for 8-10 days.

#### PAIRINGS

Despite its body, it pairs with both lightness and elegance. Perfect with winter soups, legume soups, and flavourful meats.

#### PRIZES AND AWARDS



**BOLLINO ORO**



**2 BICCHIERI**

**Decanter** 90



LE TENUTE  
LEONE ALATO

