



TORRE ROSAZZA

Vino Spumante Brut Metodo Classico

Blanc di Neri

Blanc di Neri is the result of our boldness. It's a unique gem in the wine landscape: Schioppettino grapes are vinified white and undergo secondary fermentation in the bottle using the Champenoise method. An exceptional Friulian touch.



GRAPES	Black grapes
AREA	Torre Rosazza vineyards
AGEING	36 months on yeasts
VINTAGE	2019
ANALYSIS DATA	Alcohol 13%
AGEING POTENTIAL	10 years
	Contains Sulfites

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

The color is bright golden yellow, with a minute and persistent perlage. The bouquet is decidedly intense and persuasive, with clear hints of small fruits and nuances of cloves. The palate is full and firm, with spicy hints; the finish is long and very satisfying.

WINEMAKING

Grapes are harvested manually between the end of August and the first decade of September, in crates that, brought to the winery, are immediately processed at a low temperature, with a yield limited to 50 percent to obtain a white must from a black grape.

PAIRINGS

Ideal with fish, particularly lake varieties. Perfect with finger food, pizza, and cheeses, thanks to its freshness and zestiness.

PRIZES AND AWARDS



THE WINE HUNTER

BOLLINO ORO



LE TENUTE
LEONE ALATO

