



TORRE ROSAZZA

Friulano Friuli Colli Orientali DOC

An intriguing character

As Friuli's winemaking hallmark, this indigenous wine stands as the region's quintessential expression. It boasts a robust and full palate, striking a flawless balance between freshness and silkiness. A hint of mineral complexity adds an enticing edge, setting it apart as truly unique.

GRAPES	Friulano
AREA	Friuli Colli Orientali - Manzano Hills
AGEING	4 months in steel e 2 months in bottle
VINTAGE	2022
ANALYSIS DATA	Alcohol 13,5%
AGEING POTENTIAL	2-3 years
	Conteins 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.

WINEMAKING

The de-stemmed grapes are cold macerated in reduction and subsequently undergo a soft pressing. Alcoholic fermentation takes place in steel, at a constant temperature of 16° C. The wine remains on the noble lees for about four months and after bottling it refines in glass for at least two months.

TASTING

COLOUR: The color is bright yellow. BOUQUET: It has clear and defined aromas among which wild flowers, jasmine and pear emerge. Notes of incense and saffron. PALATE: At taste it is compact and vibrant, pleasant and easy to drink. With a good structure and persistence, it reveals a marked mineral note that gives flavor to the finish.

PAIRINGS

Ideal as an aperitif, it pairs perfectly with flavourful starters such as risottos and fish dishes.

PRIZES AND AWARDS



BOLLINO ROSSO

Wine Spectator 91

Decanter 90

falstaff 91

MUNDUS vini 16.5



 **LE TENUTE
LEONE ALATO**

