



# TORRE ROSAZZA

## Picolit Colli Orientali Del Friuli DOCG

*Elegance from the highlands*

Picolit stands as a crown jewel in Friulian winemaking, symbolising a deep bond with the region right from its roots. Nestled within our estate, the Picolit vineyards have been upholding our heritage since 1978, today serving as the epitome of a distinct Friulian style.



GRAPES	Picolit
AREA	Friuli Colli Orientali - Manzano Hills
AGEING	At least 24 months in French oak tonneaux
VINTAGE	2017
ANALYSIS DATA	Alcohol 14,5%
AGEING POTENTIAL	10-15 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.

### TASTING

COLOUR: bright gold.  
BOUQUET: The delicate and captivating scent is reminiscent of honey, custard and white peach. PALATE: Fascinating compact texture and pleasant and intense sweetness.

### WINEMAKING

The grapes are harvested late by hand in the second / third decade of September and then placed in the drying room: drying takes about 60 days. In this period the grapes lose about 40% of their weight. Then, the bunches are pressed whole and the must thus obtained carries out a static decantation.

### PAIRINGS

Ideal for moments of contemplation, it pairs wonderfully with flavourful, spicy, and blue cheeses, as well as being perfect with dry pastries.

### PRIZES AND AWARDS

**falstaff** 88

