



TORRE ROSAZZA

Pignolo Friuli Colli Orientali DOC

A legendary taste

Pignolo, a grape indigenous to Friuli, has a well-documented history that stretches back to the 1300s. It was brought back from the brink of extinction in the Eastern Hills of Friuli, thanks to a handful of vines preserved at the Abbey of Rosazzo. Today, in these hills, we can reconnect with the heritage of this grape, celebrated for its bold character and unique profile.



GRAPES	Pignolo
AREA	Friuli Colli Orientali - Manzano Hills
AGEING	At least 24 months in Allier oak barriques
VINTAGE	2018
ANALYSIS DATA	Alcohol 14,5%
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.

WINEMAKING

The grapes, harvested by hand with on plant selection, re de-stemmed and placed in temperature-controlled stainless steel fermenters where musts and skins remain in contact for about 8/ 10 days. This stage is followed by complete malolactic fermentation and then a 24 months long aging in Allier oak barriques.

TASTING

COLOUR: Ruby red with soft purple shades. BOUQUET: Extremely complex on the nose with spicy tones ranging from incense to wax, up to the ripe morello cherry. PALATE: At taste, the superior class of this wine is immediately recognizable: balsamic and spicy with strong but soft tannins.

PAIRINGS

Perfect with light and elegant dishes, it's ideal for pairing with soups, roasts, and vegetable-based meals.



LE TENUTE
LEONE ALATO

