



TORRE ROSAZZA

Ribolla Gialla Brut Long Charmat

The Vivacious One

Ribolla Gialla, an iconic native grape variety of Friuli, is renowned for its remarkable freshness and low alcohol content. It truly shines in its sparkling form, especially favoured in the Ronchi area, where it's considered the gold standard.

GRAPES	Ribolla Gialla
AREA	Torre Rosazza vineyards
AGEING	8 months on the yeast
VINTAGE	2022
ANALYSIS DATA	Alcohol 12%
AGEING POTENTIAL	4-5 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 are harvested in the first week of September. The must is then fermented directly in an autoclave using the Martinotti method, at a controlled temperature of 12° C to enhance the aromatic components of the grapes and preserve the varietal characteristics olfactory and gustatory.

TASTING

COLOUR: Brut sparkling wine with an intense yellow color. BOUQUET: Delicate and complex bouquet reminiscent of yellow flowers and fresh fruit with notes of yeast. PALATE: The taste is structured but at the same time fresh and savory, accompanied by fruity and bread crust notes, the perlage is very fine and persistent.

PAIRINGS

A sublime choice for aperitifs, it stands out with starters, seafood, oysters, white fish, carpaccios, and delicate tartares.



LE TENUTE
LEONE ALATO

