



TORRE ROSAZZA

Ribolla Gialla Friuli Colli Orientali DOC

A sparkle with every sip

A unique interpretation of an ancient native grape variety. Our Ribolla Gialla is a fresh and vibrant wine, with crisp, floral aromas and notes of melon and citrus. A gem from Torre Rosazza.



GRAPES	Ribolla gialla
AREA	Friuli Colli Orientali - Manzano Hills
AGEING	4 months in steel
VINTAGE	2022
ANALYSIS DATA	Alcohol 13%
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 subjected to cold maceration with a modern system of saturation of the atmosphere in order to avoid oxidation. Soft pressing follows. Alcoholic fermentation in steel containers kept at a controlled temperature. After fermentation, the wine rests on the yeasts for at least 4 months before being bottled.

TASTING

COLOUR: The color is straw yellow of medium intensity. BOUQUET: It has clear and floral aromas in which melon and a light citrus note of blood orange stands out. PALATE: At taste it is slender, very fresh and tasty, with the characteristic orange note perceived on the nose.

PAIRINGS

Excellent as an aperitif, with finger food and starters. Ideal with delicate first courses, such as trofie with pesto and herb risottos.

PRIZES AND AWARDS

MUNDUS vini 16

