



# TORRE ROSAZZA

## Friuli Colli Orientali DOC

### *Ronco della Torre*

Pignolo, an ancient grape from the Abbey of Rosazzo, meets the international Merlot found in the Friulian hills. This blend embodies the quintessence of Friuli, highlighting the stylistic evolution of our Ronco della Torre.



GRAPES	Merlot and Pignolo
AREA	Friuli Colli Orientali - Manzano Hills
AGEING	24 months in French Oak barrels, at least 6 months in bottle
VINTAGE	2020
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.

#### WINEMAKING

The harvest takes place with the overripe grapes on the plant, an agronomic technique that enhances the color and softens the tannins, especially the Pignolo. The Merlot and Pignolo grapes are selected on the plant and vinified separately in steel fermenters at a controlled temperature. A malolactic fermentation and the blend follows.

#### TASTING

COLOUR: Intense ruby. BOUQUET: on the nose an explosion of black berry fruit: blackberry, blueberry, hints of morello cherry and balsamic notes. PALATE: At taste it gives its best: soft, with great character, full-bodied and with a very pleasant controlled acidity, which gives freshness to the sip.

#### PAIRINGS

This red wine is suitable for flavourful main courses, game, and pairing with red meats and aged cheeses.

#### PRIZES AND AWARDS

**MUNDUS vini** 92

**GAMBERO ROSSO** 2 BICCHIERI

**falstaff** 92

 LE TENUTE  
LEONE ALATO

