



TORRE ROSAZZA

Friuli Colli Orientali DOC

Ronco delle Magnolie

An outstanding white, a blend of native Friulian grape varieties and international types. The harmony between Ribolla's freshness and Friulano's nuances merges with the elegance of Pinot Bianco and the notes of Sauvignon. Ronco delle Magnolie embodies the essence of a modern Friuli.



GRAPES	Friulano, Pinot Bianco, Sauvignon, Ribolla Gialla
AREA	Friuli Colli Orientali - Manzano Hills
AGEING	3 months in steel and 3 months in bottle
VINTAGE	2021
ANALYSIS DATA	Alcohol 13,5%
AGEING POTENTIAL	4-5 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: On the nose it releases harmonic complexity, which calls the taster to a playful olfactory exercise: fresh hints of penetrating flowers, jasmine, honeysuckle and orange blossom with hints of medicinal herbs such as mint, sage and lavender.

WINEMAKING

After soft pressing, the Pinot Bianco, Sauvignon, Ribolla Gialla and Friulano grapes are vinified separately in steel to the blending precedes the refinement of three months on the noble lees, with weekly batonnage. At least 3 months of bottle follow.

PAIRINGS

A culinary journey from the first bite to the last, perfect with fish mains and vegetable dishes, to enhance every flavour.

PRIZES AND AWARDS

GAMBERO ROSSO 2 BICCHIERI

falstaff 91

Decanter GOLD

WOW SILVER



LE TENUTE
LEONE ALATO

