



TORRE ROSAZZA

Verduzzo Friulano Friuli Colli Orientali DOC

Golden drops in a glass

This age-old indigenous grape variety is famed for its generosity, producing exceptionally sweet fruit. Through late harvesting, its well-defined tannins are softened, crafting dessert wines perfect for sharing during social occasions.



GRAPES	Verduzzo
AREA	Friuli Colli Orientali - Manzano Hills
AGEING	1 year in oak barrels/ 6 months in bottle
VINTAGE	2019
ANALYSIS DATA	Alcohol 14,5%
AGEING POTENTIAL	5-6 years
	Contains 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: Golden yellow with soft coppery shades. **BOUQUET:** Nectarine and apricot are perceivable on the nose. When young, there are hints of banana as well. **PALATE:** At taste the sugars' captivating sweetness is mitigated by the vineyard's typical tannic content, which makes it intriguing but never cloying.

WINEMAKING

These grapes are harvested by hand in late October. After destemming and pressing, the must is fermented at a controlled temperature, partly in stainless steel tanks and partly in oak barrels, where it rests for a year. After this procedure, 6 additional months in bottle follow before its release.

PAIRINGS

The perfect companion to Friulian sweets like Gubana and Bisciola, as well as medium-aged cheeses and figs with prosciutto.



LE TENUTE
LEONE ALATO

