



TORRE ROSAZZA

Chardonnay Friuli Grave DOC

A refreshing embrace

Hailing from Burgundy and now thriving in vineyards worldwide, this grape variety has found its ideal home in the fertile soils of Friuli's Grave region. It's known for its refreshing embrace, enhanced by intense aromas of fruit and flowers.



GRAPES	Chardonnay
AREA	Friuli Grave Spilimbergo
AGEING	3 months in steel
VINTAGE	2022
ANALYSIS DATA	Alcohol 12%
AGEING POTENTIAL	2-3 years
	Contains Sulfites

PRODUCTION AREA

The soil of alluvial origin is characterized by a first surface layer resting on the second layer of pebbles of various sizes, of limestone and dolomite origin, a rock composed of calcium carbonate and magnesium.

WINEMAKING

The early September harvest, after a soft pressing, is followed by fermentation in stainless steel tanks at a controlled temperature of 15-16° C. Refinement takes place on the lees for at least 3 months.

TASTING

COLOUR: The color is straw yellow with greenish reflections. BOUQUET: Its perfume is intense, complex, citrusy, with hints of white peach and nuances of white flowers, with background vegetal notes. PALATE: At taste, it is crisp, with an enveloping and ever-present acidity.

PAIRINGS

Ideal for aperitifs and starters, it pairs well with fish dishes, asparagus, and fresh cheeses.



LE TENUTE
LEONE ALATO

