



# TORRE ROSAZZA

## Merlot Friuli Grave DOC

### *Valuable memories*

Since its introduction to Friuli, Merlot has become renowned for its delightful taste. Perfect alongside hearty dishes and cheeses, it embodies the essence of regional winemaking, telling stories of land and tradition with every sip.



GRAPES	Merlot
AREA	Friuli Grave Spilimbergo, 24 years Vineyard
AGEING	4 months in concrete tanks
VINTAGE	2022
ANALYSIS DATA	Alcohol 13%
AGEING POTENTIAL	4-5 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

Harvested in the first weeks of September, the de-stemmed grapes are pressed, while the skins remain to macerate on the musts at a controlled temperature (25-28° C) for 5-6 days.

#### TASTING

COLOUR: The color is intense, deep ruby. BOUQUET: The nose is complex, with clear hints of red jam, strawberry and vague hints of incense. PALATE: At taste, it is soft, balanced, fullbodied with smooth tannins.

#### PAIRINGS

It pairs perfectly with traditional Friulian cured meats, excellent with first courses, tender meats, and cheeses, both fresh and aged.

