



TORRE ROSAZZA

Pinot Nero Friuli Grave DOC

The magic of the vine

Originally from Burgundy, this ancient grape variety has flourished in the Grave region, benefiting from temperature fluctuations that enhance its aromatic profile. When vinified as a red wine, it offers unmatched elegance and smoothness.

GRAPES	Pinot Nero
AREA	Friuli Grave Spilimbergo
AGEING	3 months in concrete tanks
VINTAGE	2022
ANALYSIS DATA	Alcohol 12,5%
AGEING POTENTIAL	4-5 years
	Conteins 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 week of September, the grapes are de-stemmed and placed in stainless steel fermenters, where the must remains to macerate with the skins for about 5 days, at a controlled temperature.

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.

PAIRINGS

Perfect with red meats and game, it also pairs magnificently with aged cheeses that are not spicy.



LE TENUTE
LEONE ALATO

