



TORRE ROSAZZA

Refosco Friuli Grave DOC

*A dance between
passion and tradition*

The Refosco, a native treasure of Friuli, shows off its passionate hue at the peak of ripeness. Loved for its drinkability, it unveils to the taster a fabric of sensations where red fruits and undergrowth intertwine in a dance of ancient traditions.



GRAPES	Refosco da Peduncolo Rosso
AREA	Friuli Grave Spilimbergo
AGEING	4 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

After crushing and destemming, the pomace is left to macerate in contact with the musts at a temperature between 25° and 28° C for 4-5 days, in large steel tanks.

TASTING

COLOUR: Ruby red color with purple notes.
BOUQUET: The nose is immediate with varietal notes, wild, humid, with raspberry and blackberry aromas declining towards hints of undergrowth.

PAIRINGS

Perfect for pairing with pork and wild boar meats, it also complements melted cheese and hearty soups very well.



LE TENUTE
LEONE ALATO

