



TORRE ROSAZZA

Sauvignon Friuli Grave DOC

The secret of aromatic notes

Sauvignon, with its elegant freshness, delights the palate. Thanks to the unique microclimate, characterised by significant temperature variations, this area is the perfect environment for aromatic grape varieties. Here, the fruity and floral notes of their rich bouquet shine through.

GRAPES	Sauvignon
AREA	Friuli Grave Spilimbergo
AGEING	3 months in steel
VINTAGE	2022
ANALYSIS DATA	Alcohol 12,5%
AGEING POTENTIAL	2-3 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

The early September harvest, after a soft pressing, is followed by a cold maceration for a few hours. Alcoholic fermentation takes place in stainless steel tanks at a temperature of 15-16° C.

TASTING

COLOUR: The color is straw yellow with golden reflections.

BOUQUET: Intense citrus notes, pink grapefruit, sage, tomato leaf and tropical fruit are released on the nose.

PAIRINGS

Perfect for aperitifs and light starters, this wine pairs well with first courses like radicchio risotto and typical cheeses such as Piave.



LE TENUTE
LEONE ALATO

