



TORRE ROSAZZA

Traminer Friuli Grave DOC

An enchanting aroma

This wine, known for its intense aroma, originates from an ancient grape perfectly suited to the Colli del Grave. In the glass, it delicately and elegantly reveals pronounced floral notes, providing an unforgettable olfactory experience.

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

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.

TASTING

COLOUR: Straw yellow color with greenish reflections. BOUQUET: Its perfume is intense and well defined, with hints of wild rose and nuances of exotic fruit.

PAIRINGS

Perfect for aperitifs, starters, and fish-based dishes. It also pairs wonderfully with matured and blue cheeses.



LE TENUTE
LEONE ALATO

