



TORRE ROSAZZA

# Blanc di Neri

## VINO SPUMANTE BRUT

### METODO CLASSICO

Born from the natural attitude of Torre Rosazza to go further, towards a continuous search for the exaltation of the territory and its products. From four sparkling wine tests on native vines, the grapes obtained the most satisfactory results with the refermentation in the bottle according to the champenoise method. A real oenological gem: a Blanc de Noir with a Friulian taste.

GRAPES	Red grapes
GRAPE YIELD	60-70 quintals/hectares
AREA	Torre Rosazza
ALTITUDE	130-170 meters a.s.l.
GRAPES TRAINING	Guyot
PLANTING DENSITY	3.500 trees/hectares
AGEING	24 months sur lies
VINTAGE	2019 - Disgorgement June 2021
FIRST VINTAGE	2007
ANALYSIS DATA	Alcohol 12,5% vol.
	Total Acidity 8 g/l
	Residual sugars 8 g/l
AGEING POTENTIAL	10 years

#### Production area

"Ponca" is the typical element of our soil: a sedimentary formation integrally made of clayey marl alternating with layers of sandstone. The "Ponca" shows low fertility and good capacity to hold water, gives unques features to the grapes and the wine such as full-bodied taste and colour, tannins, and minerality.

The location of the vineyards on terracings, the Ronchi (top of the hills), and the perfect exposure allow the full ripening of the grapes. Ventilation is good thanks to the "Bora" and the winds coming from the Adriatico Sea.

The remarkable temperature range, between day and night, makes the grapes more flavoured and sugary.

#### Winemaking

The grapes are harvested manually between the end of August and the first ten days of September, in crates which, taken to the cellar, are immediately processed at a low temperature, with a yield limited to 50% to obtain a white must from a black grape. The must

undergoes a first alcoholic fermentation and remains on the yeasts for 24 months.

#### Taste

COLOUR: The color is bright golden yellow. Minute and persistent perlage.

BOUQUET: The scent is intense and persuasive, with clear hints of small fruits and nuances of cloves.

PALATE: The taste on the palate is full and decisive, with spicy hints; the taste lasts long and it is very satisfying.

#### Pairing

Excellent as an aperitif, it goes ideally with any meal and with dishes with a strong taste. Given its complexity, it can also be suitable as a meditation sparkling wine. Recommended serving temperature: 6 - 8° C.

