



TORRE ROSAZZA

Altromerlot

FRIULI COLLI ORIENTALI DOC

It was 1987 when the idea of producing a different wine from the Friulian tradition of the time was born among the vineyards of Torre Rosazza. Thus it was that Altromerlot was born, probably the first Friulian wine to be aged for a long time in French oak barriques, “altro” because it was different from the Merlot that could be tasted at that time. Now the Altromerlot is recognized at the top of elegance among Friulian wines.

GRAPES	Merlot
GRAPE YIELD	40-50 quintals/hectare
AREA	Friuli Colli Orientali (Manzano Hills)
ALTITUDE	Our highest terracing: 200 – 250 m a.s.l.
GRAPE TRAINING	Guyot
PLANTING DENSITY	4.500 trees/hectare
AGEING	24 months in barrique
VINTAGE	2019
FIRST VINTAGE	1988
ANALYSIS DATA	Alcohol 15%
AGEING POTENTIAL	10- 15 years

Soil

“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 unique 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 strictly by hand in the second/third decade of September, with selection on the plant. This is followed by operations of destemming crushing and vinification in steel fermenters at a controlled temperature, where the must and the skins remain in contact for 8- 10 days. The malolactic fermentation is carried out completely, followed by aging in Allier oak barriques

which lasts at least 24 months.

Taste

COLOUR: It has an intense and deep ruby.

BOUQUET: On the nose it spreads in delicate aromas of small red berries and blueberries, and then evokes hints of moss and wood.

PALATE: At taste, you can immediately notice the tannin of the wine, of which elegance is the most evident attribute. It fills the palate with its softness and recalls red fruit jam, and then evolves into discreet hints of wood. Long persistence.

Food Pairings

Despite the structure, it can also be combined with light and elegant dishes. It goes well with winter soups, legume soups and tasty meats: roasts, veal shank, and mixed grills. Recommended serving temperature: 16-18° C.

