



TORRE ROSAZZA

Blanc Di Neri

VINO SPUMANTE BRUT

METODO CLASSICO

Blanc di Neri was born from Torre Rosazza's natural aptitude to push itself further, toward a continuous quest to exalt the territory and its products. From four sparkling wine trials on native grape varieties, the grapes have obtained the most satisfactory results with refermentation in the bottle according to the champenoise method. A true oenological gem: a Blanc di Neri in the Friulian guise.

GRAPES	Black grapes
GRAPE YIELD	60-70 t/hectare
AREA	Torre Rosazza vineyards
ALTITUDE	130-170 m asl
GRAPE TRAINING	Guyot
PLANTING DENSITY	3.500 trees / hectare
AGING	36 months son yeasts
ANALYSIS DATA	Alcohol 12,5%
	Acidity 8 g/l
AGING POTENTIAL	10 years

Production Area

"Ponca" is the typical element of our soil: a sedimentary formation consisting entirely of marl clay alternating with layers of sandstone.

The "ponca" presents low fertility and a good water-holding capacity, it gives to the grapes and wine unique characteristics such as body and color, tannins and minerality.

The arrangement of the vineyards in terraces, the Ronchi (hilltops) and the perfect exposure allow the ripening complete ripening of the grapes. The ventilation is good thanks to the Bora and winds coming from the Adriatic Sea; the important temperature range between day and night makes the grapes more aromatic and sugary.

Tasting

The color is bright golden yellow, with a minute and persistent perlage. The bouquet is decidedly intense and persuasive, with clear hints of small fruits and nuances of cloves. The palate is full and firm, with spicy hints; the finish is long and very satisfying.

Pairings

Excellent as an aperitif, it pairs ideally with the whole meal and with dishes with an assertive taste. Given its complexity it can also be enjoyable as a meditation sparkling wine. Temperature recommended serving temperature: 6-8° C.

Winemaking

Grapes are harvested manually between the end of August and the first decade of September, in crates that, brought to the winery, are immediately processed at a low temperature, with a yield limited to 50 percent to obtain a white must from a black grape. The must undergoes an initial alcoholic fermentation and remains on the yeasts 36 months.

