



TORRE ROSAZZA

LIS VEDRANIS

BLANC DE BLANCS METODO CLASSICO BRUT

A Blanc de Blancs that surprises with its distinctive characteristics and nuances. Reminiscent of the many refined frescoes within the noble halls of Torre Rosazza, it was created to bestow depth and elegance, its complexity both embracing and captivating.

GRAPES	Chardonnay
GRAPE YIELD	70-75 qli/hectare
AREA	Torre Rosazza
ALTITUDE	100-120m als
TRAINING METHOD	Guyot
PLANTING DENSITY	4.300 trees/hectare
AGEING	12 months sur lies
ANALYTICAL DATA	Alcohol 12,0%, Residual sugar 5 gr/liter, Residual sugar 5.7 gr/liter
LONGEVITY	5 years

Soil

"Ponca" is the typical element of our soil: a sedimentary formation made entirely of clay marl alternated with layers of sandstone. The "ponca" has low fertility and a good water retention capacity, giving the grapes and wine unique characteristics such as body, color, tannins, and minerality. The arrangement of the vineyards on terraces, the Ronchi (summits of the hills), and the perfect exposure allow for the complete ripening of the grapes. Ventilation is good thanks to the Bora winds and those coming from the Adriatic Sea; the significant temperature variation between day and night makes the grapes more aromatic and sugarier.

Vinification

The grape harvest is done manually between the end of August and the first decade of September. The crates are quickly brought to the winery to be immediately processed at low temperatures. The resulting must is inoculated to begin the first alcoholic fermentation. Once this phase is complete, it remains on the lees until the first months of the following year, when the tirage will be carried out. The bottle fermentation, carefully monitored during its phases, lasts for 12 months, followed by disgorging and a final period of bottle aging.

Tasting and pairing

The Blanc de Blancs primarily expresses the essence of the grape variety, unmasked by the extended aging on the lees. On the nose, a delicate background with notes of pastry, white chocolate, and hazelnut, complemented by fresh, citrusy sensations of yellow fruit. Occasionally, subtle mineral hints (of graphite) appear. The taste is characterized by a dense, soft, and enveloping perlage. A lively sip with persistent sapidity and a pleasant fruity acidity.

For pairings, it's ideal with a fish tartare, anchovies, buffalo mozzarella with sun-dried tomatoes, salty cheeses, and cooked cured meats.

