

Blanc de Noir

LIS VEDRANIS
METODO CLASSICO
BRUT

Torre Rosazza's Friulian interpretation of Blanc de Noir, a testament to the enduring importance of innovation and research in crafting wines that are true oenological gems. The Lis Vedranis Blanc de Noir is an unmissable limited edition.

GRAPES	Pinot Nero
GRAPES YIELD	65–70 qli/hectare
AREA	owned vineyards
ALTITUDE	80-120 m asl
TRAINING METHOD	Guyot
PLANTING DENSITY	4200 trees/hectare
DEFENSE METHOD	SQNPI
AGEING	12 months
ANALYTICAL DATA	Alcohol 12%, Residual Sugar 6 gr/litro, Total Acidity 5.5 gr/liter
LONGEVITY	6 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.

Tasting and pairing

It reveals balance and elegance, characteristics of the variety. On the nose, aromas of bread crust and pastry emerge, joined by fruity nuances reminiscent of ripe pear and pomegranate. The taste adds notes of green almond with a floral hint; the flavor is smooth, enveloping, with a creamy perlage. As for pairings, it is ideal during an aperitif, or with fresh cheeses, cured meats, or dry pastries.

Vinification

The grape harvest is done manually between the end of August and the first decade of September, in crates that, once brought to the winery, are immediately processed at low temperatures, with a yield limited to 50% to obtain a white must from black grapes. The must undergoes a first alcoholic fermentation and remains on the lees until the first months of the new year, when the second fermentation will begin in the bottle. The second fermentation, with meticulous controls, will last for 12 months until the disgorging process.

