



TORRE ROSAZZA



LIS VEDRANIS

METODO CLASSICO

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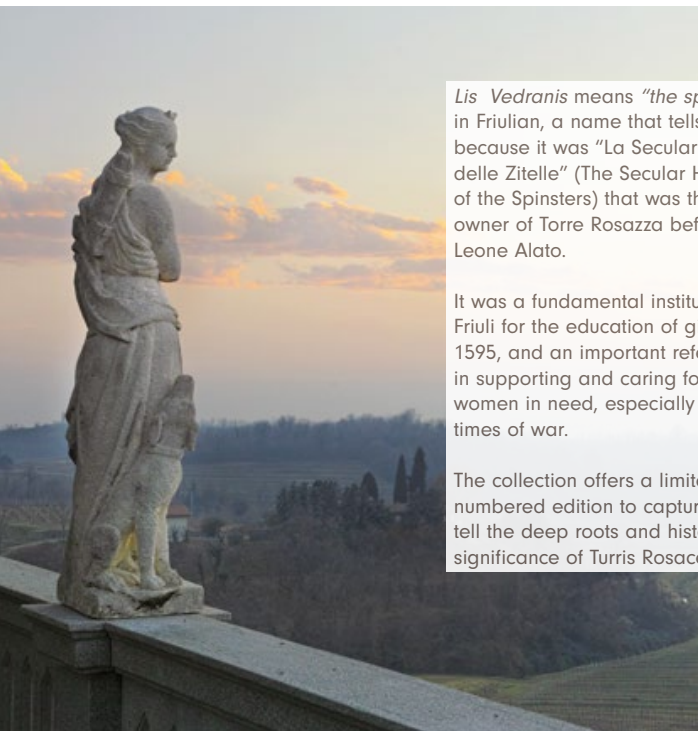
The Lis Vedranis capsule is a tribute to the unique essence of a region, Friuli, and its history.



Lis Vedranis means “the spinsters” in Friulian, a name that tells a story because it was “La Secular Casa delle Zitelle” (The Secular House of the Spinsters) that was the last owner of Torre Rosazza before Leone Alato.

It was a fundamental institution in Friuli for the education of girls, since 1595, and an important reference in supporting and caring for young women in need, especially during times of war.

The collection offers a limited and numbered edition to capture and tell the deep roots and historical significance of Turris Rosacea.

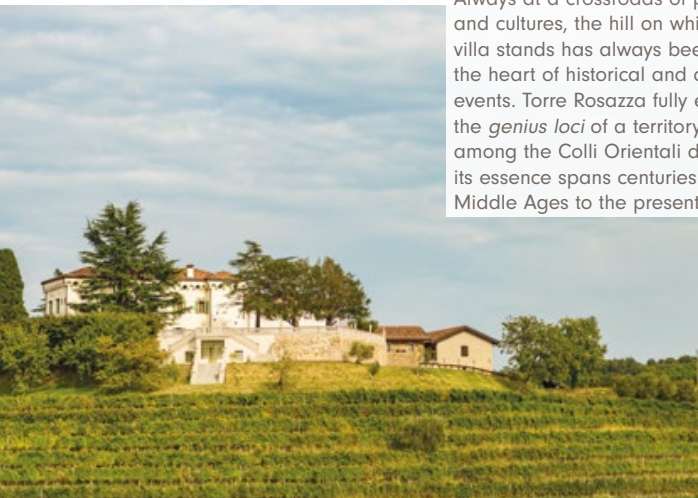





Lis Vedranis takes us into one of the many lives of Torre Rosazza, before the complete restoration revealed the frescoes on the walls painted for the ancient owners, the Antonini family, the battlements in the attic, a legacy of the old medieval fortress, and the historic structure of the cellar, which was also a space dedicated to the cultivation of silkworms.

A tribute to time and territory

The history of Torre Rosazza stretches back through the centuries. Always at a crossroads of peoples and cultures, the hill on which the villa stands has always been at the heart of historical and cultural events. Torre Rosazza fully embodies the *genius loci* of a territory, nestled among the Colli Orientali del Friuli, its essence spans centuries: from the Middle Ages to the present day.



The Collection



Lis Vedranis is a collection of “narrative” wines signed by Torre Rosazza, which has the privilege of telling its unique story through wine.

In *Lis Vedranis*, there is the essence of Friuli interpreted through Metodo Classico, which consists of: Blanc de Blancs, Blanc de Noir, and Rosé. A Friulian Metodo Classico that makes the wine fresh, easy-drinking, and versatile, without losing the elegance and structure typical of the wines from this territory.

Blanc de Blancs

METODO CLASSICO
BRUT



A Blanc de Blancs that surprises with its characteristics and nuances. It resembles the many noble frescoes of the grand halls of Torre Rosazza, born to offer depth and elegance, its complexity envelops and captivates.

TASTING: The essence of the grape variety is not hidden, thanks to the extended ageing on the lees. On the nose, a delicate background: notes of pastry, white chocolate, and hazelnut, which then give way to fresh sensations of yellow fruit. Occasionally, subtle mineral hints appear. On the palate, it stands out with a dense, soft, and enveloping perlage. A lively sip with persistent savouriness and, once again, a pleasant fruit-driven freshness.

GRAPES: Chardonnay

GRAPE YIELD: 70-75 q/ha

AREA: Torre Rosazza

ALTITUDE: 100-120 m a.s.l.

TRAINING METHOD: Guyot

PLANTING DENSITY: 4,300 trees/ha

AGEING: 12 months sur lies

ANALYTICAL DATA: Alcohol 12,0% | Residual sugar 6 g/l | Total acidity 5.7 g/l

LONGEVITY: 5 years

TORRE ROSAZZA

Rosé

METODO CLASSICO
BRUT



Rosé, the same colour as the dawns that light up the sky above the hills of Poggiobello. A Metodo Classico that evokes the sound of crinolines once rustling on the floors of the villa and tastes of those wild berries that still hide on our hills today. A limited edition Lis Vedranis with a feminine allure.

TASTING: Born from the blend of chardonnay and pinot noir grapes macerated together, in a perfect balance that imparts finesse and longevity. The delicate pink hue serves as a chromatic prelude to a nose offering notes of wild strawberries and pomegranate, with a sweet finish of raspberry and mascarpone. The taste is marked by the creaminess of the sip and a pleasant freshness, with a final subtle hint of wild red berries.

GRAPES: Chardonnay and Pinot Nero

GRAPE YIELD: 60-65 t/ha

AREA: Owned vineyards

ALTITUDE: 80-120 m a.s.l.

TRAINING METHOD: Guyot

PLANTING DENSITY: 4.200 trees/ha

AGEING: 12 months sur lies

ANALYTICAL DATA: Alcohol 12% | Residual sugar 6 g/l | Total acidity 5,6 g/l

LONGEVITY: 6 years

TORRE ROSAZZA

Blanc de Noir

METODO CLASSICO
BRUT



The Blanc de Noir in Friulian style from Torre Rosazza is a testament to how crucial innovation and research have always been in creating wines that are true enological gems. The Blanc de Noir Lis Vedranis is an unmissable limited edition.

TASTING: It immediately reveals balance and elegance, characteristic traits of the variety. On the nose, there are hints of bread crust and pastry, combined with fruity nuances reminiscent of ripe pear and pomegranate. On the palate, there are notes of green almond with a floral touch, and the taste is soft, enveloping, with a creamy perlage.

GRAPES: Pinot Noir

GRAPE YIELD: 6.5-7 t/ha

AREA: Owned vineyards

ALTITUDE: 80-120 m a.s.l.

TRAINING METHOD: Guyot

PLANTING DENSITY: 4,200 trees/ha

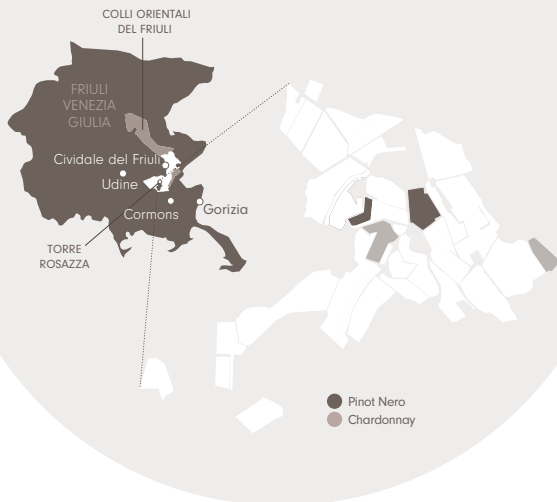
DEFENSE METHOD: SQNPI certification

AGEING: 12 months sur lies

ANALYTICAL DATA: Alcohol 12% | Residual sugar 6 g/l | Total acidity 5.5 g/l

LONGEVITY: 6 years

Lis Vedranis vineyards



TORRE ROSAZZA

Torre Rosazza
Locality Poggiobello, 12
33044 Oleis, Manzano (UD)
Italy

T: +39 345 7709485
E: info@torrerosazza.com
IG / FB: [@torrerosazza](https://www.instagram.com/torrerosazza)