



# TORRE ROSAZZA



## *Pinot Bianco*

*Friuli Colli Orientali DOC*

*Pinot Bianco is an international vine that's widespread in Borgogna and Germany. It is found in the Colli Friulani territory, one of the Italy most famous wine-producing areas, whose characteristics enhance this grape typical qualities: great structure, good body and an interesting level of acidity.*

**Grapes:** Pinot Bianco 100%

**Origin:** Oleis di Manzano, owned vineyards

**Soil:** Marly and eocenic

**Altitude:** 100 – 150 m above sea level

**Training system:** Guyot and sylvoz

**Planting density:** 4.500 vines per hectare

**Grape yield:** 7.0 tons per hectare

### **Winemaking:**

First, the grapes are de-stemmed, and then they are subject to soft squeezing. Alcohol fermentation occurs at controlled temperatures in steel vats. Partial malolactic fermentation follows. Successively, the wine is left in yeast-filled steel containers for approximately six months. Later, it is bottled and left to rest in glass for at least two more months.

### **The Wine:**

This straw-colored wine has light greenish shades. To the nose, its fruity sensations are combined with a mineral feel that suggests the flavor of bread crust and hazelnut. 'Subtle' to the palate, it's an elegant wine with good body and optimal balance.

### **Combinations:**

This is a great wine for starters, risotto, savory soups or pasta and sliced raw fish. It matches well with oven-roasted pullets and stuffed pheasant.

