



TORRE ROSAZZA

Friulano

FRIULI COLLI ORIENTALI
DOC

The oenological emblem of the region, Friulano is the most widespread indigenous wine throughout Friuli. Full and robust on the palate, it maintains an excellent balance between freshness and softness and is embellished with a mineral nuance that makes it particularly intriguing.

GRAPES	Friulano
GRAPE YIELD	70 quintals/hectares
AREA	Friuli Colli Orientali, Manzano Hills
ALTITUDE	Terracing height: 130 – 170 meters a.s.l.
GRAPE TRAINING	Guyot
PLANTING DENSITY	4.500 trees / hectare
AGING	4 months in steel e 2 months in bootle
VINTAGE	2024
FIRST VINTAGE	1984
ANALYSIS DATA	Alcohol 13 % Acidity 5,7 g/l
AGING POTENTIAL	2/3 years

Production Area

“Ponca” is the typical element of our soil: a sedimentary formation integrally made of clayey marl alternating with layers of sandstone. The “Ponca” shows low fertility and good capacity to hold water, gives uniques features to the grapes and the wine such as full-bodied taste and color, tannins, and minerality. The location of the vineyards on terracings, the Ronchi (top of the hills), and the perfect exposure allow the full ripening of the grapes. Ventilation is good thanks to the “Bora” and the winds coming from the Adriatico Sea. The remarkable temperature ranges between day and night makes the grapes more flavoured and sugary.

Winemaking

The de-stemmed grapes are cold macerated in reduction and subsequently undergo a soft pressing. Alcoholic fermentation takes place in steel, at a constant temperature of 16° C.

The wine remains on the noble lees for about four months and after bottling it refines in glass for at least two months.

Taste and pairing

COLOUR: The color is bright yellow.

BOUQUET: It has clear and defined aromas among which wild flowers, jasmine and pear emerge. Notes of incense and saffron.

PALATE: At taste it is compact and vibrant, pleasant and easy to drink. With a good structure and persistence, it reveals a marked mineral note that gives flavor to the finish.

Excellent as an aperitif, it goes well with typical Friulian cold cuts and traditionally with eggs and asparagus. It accompanies fresh and fatty cheeses, savory risottos and fish dishes. Recommended serving temperature: 12-14° C.

